

# Panasonic®

**Operating Instructions and Cookbook**

**Convection/Grill Microwave Oven**

Household Use Only



Model No. NN-CT644M/NN-CT654M (Shown Above)

Before operating this oven, please read these instructions carefully and keep for future reference.

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## Operation v

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# Installation and Connection

## Examine your microwave oven

Unpack the oven, remove all packing material, and examine the oven for any damage such as dents, broken door latches or cracks in the door. If you find any damage, notify your dealer immediately. Do not install a damaged microwave oven.

## Earthing instructions

**IMPORTANT: THIS UNIT HAS TO BE PROPERLY EARTHED FOR PERSONAL SAFETY.**

If your AC outlet is not grounded, it is the personal responsibility of the customer to have it replaced with a properly grounded wall socket.

## Operation voltage

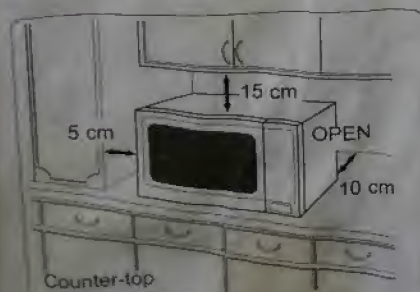
The voltage has to be the same as specified on the label on the oven. If a higher voltage than specified is used, it may cause a fire or other damages.

## Placement of the Oven

1. This oven is intended for Household counter top use only. It is not intended for built-in use or for use inside a cupboard. Place the oven on a flat and stable surface more than 85 cm above the floor.
2. When this oven is installed, it should be easy to isolate the appliance from the electricity supply by pulling out the plug or operating a circuit breaker.
3. For proper operation, ensure a sufficient air circulation for the oven.

### Counter-top use:

- a. Allow 15 cm of space on the top of the oven, 10 cm at the back, 5 cm on one side, and the other side must be opened.
- b. If one side of the oven is placed flush to a wall, the other side or top must not be blocked.



4. Do not place this oven near an electric or gas cooker range.
5. The feet should not be removed.
6. This oven is only for household usage. Do not use outdoors.
7. Avoid using the microwave oven in high humidity.
8. The power cord should not touch the outside of the oven. Keep the cord away from hot surfaces. Do not let the cord hang over the edge of a table or work top. Do not immerse the cord, plug or oven in water.
9. Do not block the air vents on the left side and back of the oven. If these openings are blocked during operation the oven may overheat. In this case the oven is protected by a thermal safety device and resumes operation only after cooling down.
10. This appliance is not intended to be operated by means of an external timer or separate remote control system.



## Warning

### Important Safety Instructions

1. The door seals and seal areas should be cleaned with a damp cloth.  
The appliance should be inspected for damage to the door seals and door seal areas and if these areas are damaged the appliance should not be operated until it has been repaired by a service technician trained by the manufacturer.
2. Do not attempt to tamper with or make any adjustments or repairs to the door, control panel housing, safety interlock switches or any other part of the oven. Do not remove the outer panel from the oven which gives protection against exposure to microwave energy.  
Repairs should only be done by a qualified service person.
3. Do not operate this appliance if it has a damaged CORD OR PLUG, if it is not working properly, or if it has been damaged or dropped. It is dangerous for anyone other than a service technician trained by the manufacturer to perform repair service.
4. If the supply cord is damaged, it must be replaced by the manufacturer or its service agent or a similarly qualified person in order to avoid a hazard.
5. Only allow children to use the oven without supervision when adequate instructions have been given so that the child is able to use the oven in a safe way and understands the hazards of improper use.
6. Liquids and other foods must not be heated in sealed containers since they are liable to explode.
7. This appliance is not intended for use by persons (including children) with reduced physical, sensory or capabilities, or lack of experience and knowledge unless they have been given responsible for their safety. Children should be supervised to ensure that they do not play with the appliance.
8. DO NOT attempt to touch heating device on top and back of inside cavity while cavity is hot. Heating device may be still hot.
9. The surfaces are liable to get hot during use.
10. This appliance is intended to be used in household and similar applications such as:
  - stuff kitchen areas in shops, offices and other working environments;
  - farm houses;
  - by clients in hotels, motels and other residential type environments;
  - bed and breakfast type environments.

### Use of your

1. Do not use more than the power specified in the instructions. Do not use other non-suitable materials.
2. Before use, ensure that the appliance is suitable for the intended use.
3. Do not attempt to dry newsprint or other materials. This may cause fire.
4. When the oven is not in use, do not store any objects or accessories in the oven cavity accidentally.
5. The appliance is a MICROWAVE COMBINATION OVEN. Operation in the microwave mode only is intended for the appliance.
6. If smoke or a fire starts, press the STOP/RESET button. Do not open the door. Disconnect the power at the plug.

### Heater Operation

1. Exterior oven door should be closed on the cabinet during GRILL or COMBINATION mode. Closing the door while removing food may cause injury.
2. The oven has a CONVECTION function. When using the CONVECTION function, these heating elements are used. Care should be taken to avoid touching these heating elements.  
**N.B.: After cooking, the oven access is hot.**
3. The accessible grill is in the oven cavity. The grill is in use when the oven is in the GRILL or COMBINATION mode. The grill is in use when the oven is in the GRILL or COMBINATION mode. The grill is in use when the oven is in the GRILL or COMBINATION mode.
4. When the appliance is in the GRILL or COMBINATION mode, the grill is in use. The grill is in use when the oven is in the GRILL or COMBINATION mode. The grill is in use when the oven is in the GRILL or COMBINATION mode.



# Safety Instructions

## Use of your oven

1. Do not use the oven for any reason other than the preparation of food. This oven is specifically designed to heat or cook food. Do not use this oven to heat chemicals or other non-food products.
2. Before use, check that utensils/containers are suitable for use in microwave ovens.
3. Do not attempt to use this microwave oven to dry newspaper, clothing or any other materials. They may catch on fire.
4. When the oven is not being used, do not store any objects other than oven accessories inside the oven in case it is accidentally turned on.
5. The appliance shall not be operated by MICROWAVE, GRILLING, CONVECTION or COMBINATION WITHOUT FOOD IN THE OVEN.  
Operation in this manner may damage the appliance.
6. If smoke or a fire occurs in the oven, press the STOP/RESET Pad and leave door closed. Disconnect the power cord, or shut off power at fuse or circuit breaker panel.

## Heater Operation

1. Exterior oven surfaces, including air vents on the cabinet and the oven door will get hot during GRILLING, CONVECTION and COMBINATION, take care when opening or closing the door and when inserting or removing food and accessories.
2. The oven has two heaters situated in the top of the oven. After using the GRILL, CONVECTION and COMBINATION function, these surfaces will be very hot. Care should be taken to avoid touching the heating elements inside the oven.  
**N.B.: After cooking by these modes, the oven accessories will be very hot.**
3. The accessible parts may become hot when the grill is in use. Children should be kept away.
4. When the appliance is operated in the combination mode, children should only use the oven under adult supervision due to the temperatures generated.

## Oven Light

When it becomes necessary to replace the oven light, please consult your dealer.

## Accessories

The oven comes equipped with a variety of accessories. Always follow the directions given for use of the accessories.

## Roller Ring

1. The roller ring and the oven floor should be cleaned frequently to prevent noise and build-up of remaining food.
2. The roller ring must always be used for cooking together with the ceramic tray.

## Wire Rack

1. The Wire Rack is used to facilitate browning of small dishes and help with the good circulation of the heat.
2. Do not use any metal container directly on the Wire Rack in COMBINATION with MICROWAVE.
3. Do not use the Wire Rack in MICROWAVE mode only.



## Important Information

### 1) Cooking Times

The cooking time depends on the condition, temperature, amount of food and on the type of cookware.

Begin with the minimum cooking time to help prevent overcooking. If the food is not sufficiently cooked you can always cook it for a little longer.

**N.B.:** If the recommended cooking times are exceeded the food will be spoiled and in extreme circumstances could catch fire and possibly damage the interior of the oven.

### 2) Small Quantities of Foods

Small quantities of food or foods with low moisture content can burn, dry out or catch on fire if cooked too long. If materials inside the oven should ignite, keep the oven door closed, turn the oven off and remove the plug from the socket.

### 3) Eggs

Do not cook eggs in their shells and whole hard-boiled eggs by MICROWAVE. Pressure may build up and the eggs may explode, even after the microwave heating has ended.

### 4) Piercing Skin

Food with non porous skins, such as potatoes, egg yolks and sausages must be pierced before cooking by MICROWAVE to prevent bursting.

### 5) Meat Thermometer

Use a meat thermometer to check the degree of cooking of roasts and poultry only when the meat has been removed from the oven. Do not use a conventional meat thermometer in the microwave oven because it may cause sparking.

### 6) Liquids

When heating liquids, e.g. soup, sauces and beverages in your microwave oven, overheating the liquid beyond boiling point can occur without evidence of bubbling. This could result in a sudden boil over of the hot liquid.

To prevent this possibility the following steps should be taken:

- Avoid using straight-sided containers with narrow necks.
- Do not overheat.
- Stir the liquid before placing the container in the oven and again halfway through the cooking time.
- After heating, allow it to stand in the oven for a short time, stir again before carefully removing the container.

### 7) Paper/Plastic

When heating food in plastic or paper containers, check the oven frequently as these types of containers ignite if overheated. Do not use recycled paper products (e.g. Kitchen Roll) unless the paper product is labelled as safe for microwave oven use. Recycled paper products may contain impurities which may cause sparks and/or fires during use.

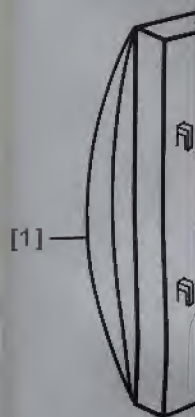
Remove wire twist-ties from roasting bags before placing the bags in the oven.

### 8) Utensils/Foil

Do not heat any closed cans or bottles because they might explode. Metal containers or dishes with metallic trim should not be used during microwave cooking. Sparking will occur. If you use any aluminium foil, meat spikes or metalware the distance between them and the oven walls and door should be at least 2 cm to prevent sparking.

### 9) Feeding Bottles/Baby Food Jars

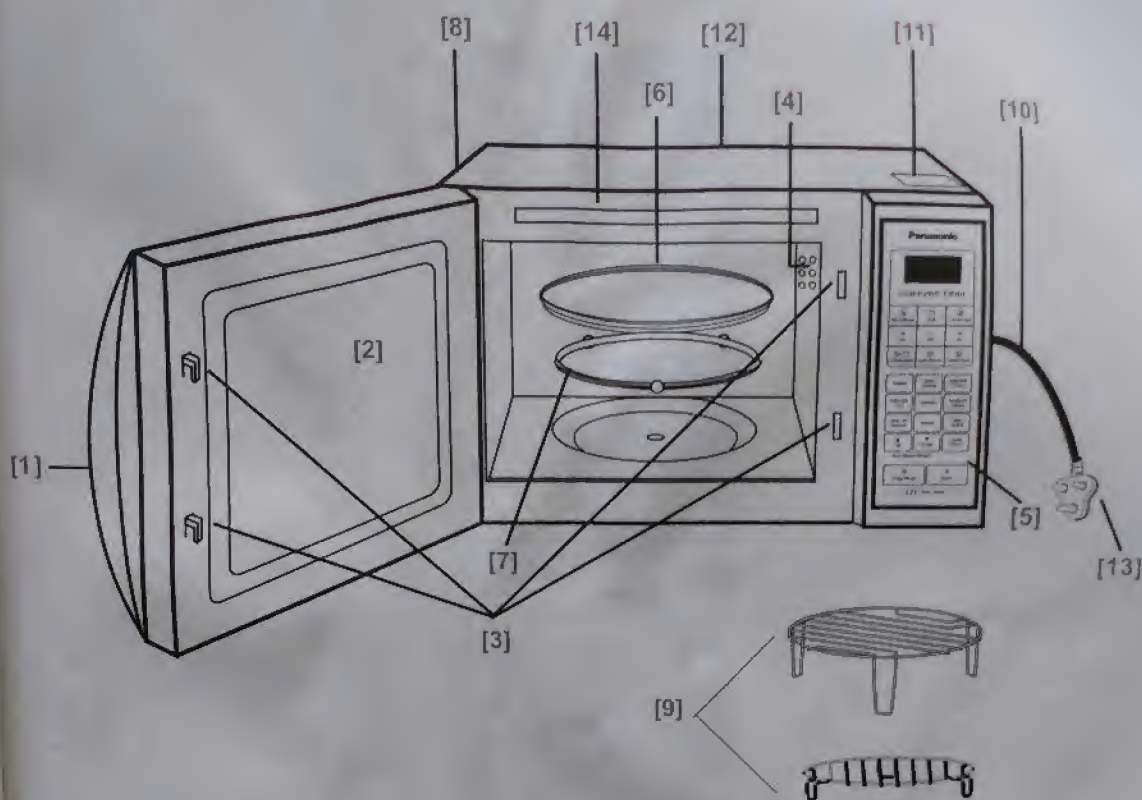
The top and teat or lid must be removed from feeding bottles or baby food jars before placing in the oven. The contents of feeding bottles and baby food jars are to be stirred or shaken. The temperature has to be checked before consumption to avoid burns.



- [1] Door Open
- Pull to open
- stopped tea
- as the door
- [2] Oven Win
- [3] Door Safe
- [4] Oven Air V
- [5] Control Pa
- [6] Glass Tray
- [7] Roller Rin
- [8] External C
- [9] Wire Rack
- [10] Power Co
- [11] Caution L
- [12] Caution L
- [13] Power Plu
- [14] Menu Lab



## Outline Diagram



**[1] Door Opening Handle**

Pull to open the door. When you open the oven door during cooking, the cooking is stopped temporarily without clearing earlier made settings. Cooking resumes as soon as the door is closed and Start is pressed.

**[2] Oven Window**

**[3] Door Safety Lock System**

**[4] Oven Air Vent**

**[5] Control Panel**

**[6] Glass Tray**

**[7] Roller Ring**

**[8] External Oven Air Vents (Not shown)**

**[9] Wire Rack (High/Low)**

**[10] Power Cord**

**[11] Caution Label (Hot surfaces)**

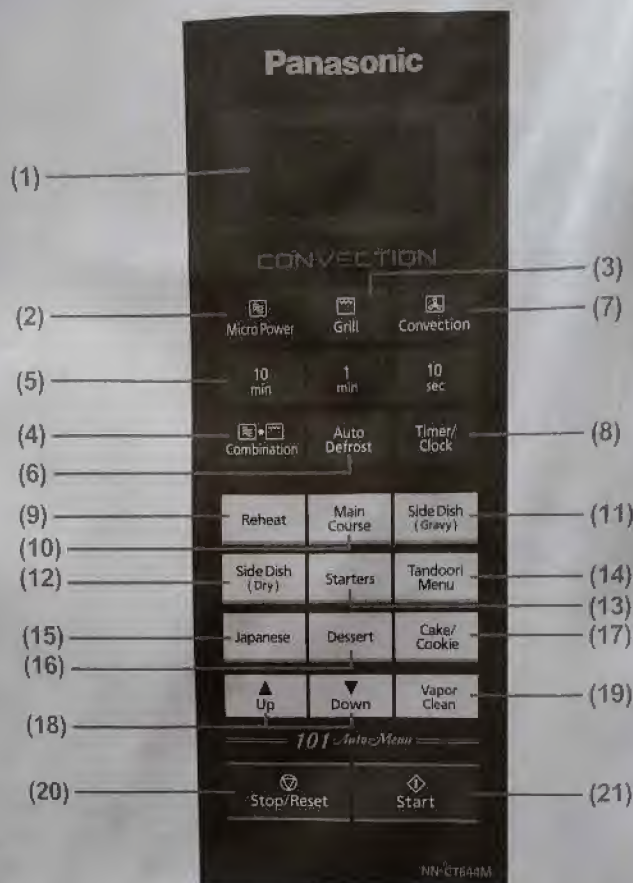
**[12] Caution Label (Not shown)**

**[13] Power Plug**

**[14] Menu Labels**



# Control Panel (NN-CT644M)



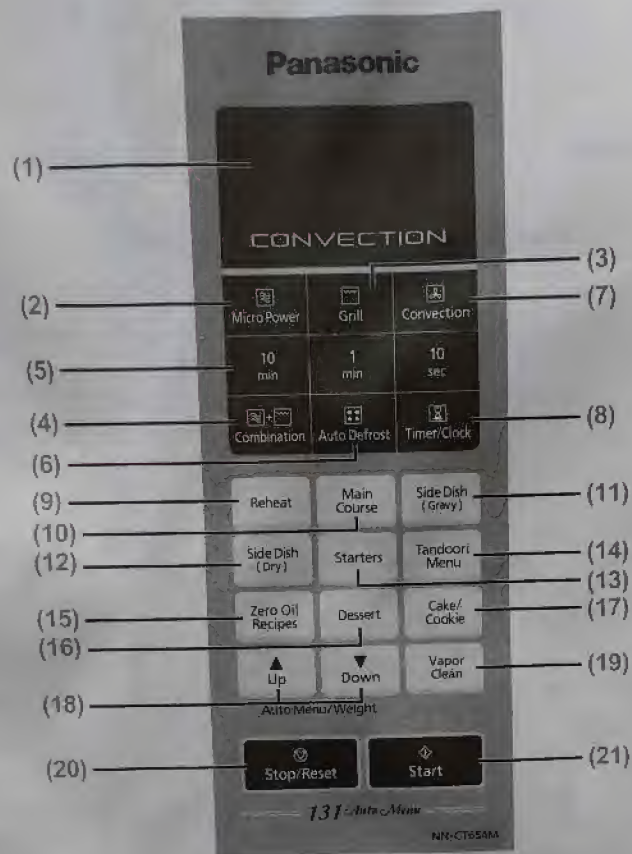
- (1) Display Window
- (2) Microwave Power Levels
- (3) Grill Pad
- (4) Combination
- (5) Time Pads (10 min/1 min/10 sec)
- (6) Auto Defrost Programs
- (7) Convection Pad
- (8) Timer/Clock Pad
- (9) Reheat Programs
- (10) Auto Programs (Main Course)
- (11) Auto Programs (Side Dish/Gravy)
- (12) Auto Programs (Side Dish/Dry)
- (13) Auto Programs (Starters)
- (14) Auto Programs (Tandoori Menu)
- (15) Auto Programs (Japanese)
- (16) Auto Programs (Dessert)
- (17) Auto Programs (Cake/Cookie)

- (18) Up/Down for choosing menu or weight setting
- (19) Vapor Clean Pad (page 94)
- (20) Stop/Reset Pad:  
Before Cooking:  
One press clears your instructions.  
During Cooking:  
One press temporarily stops the cooking program. Another press cancels all your instructions and the time of day will appear in the display.
- (21) Start Pad

- (1) Display
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- (15) Auto Pro
- (16) Auto Pro
- (17) Auto Pro



## Control Panel (NN-CT654M)



- (1) Display Window
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- (4) Combination
- (5) Time Pads (10 min/1 min/10 sec)
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(18) Up/Down for choosing menu or weight setting

(19) Vapor Clean Pad (page 94)

(20) Stop/Reset Pad:

**Before Cooking:**

One press clears your instructions.

**During Cooking:**

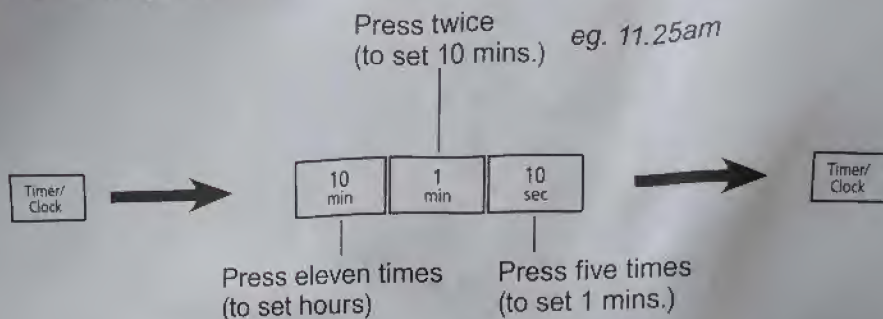
One press temporarily stops the cooking program. Another press cancels all your instructions and the time of day will appear in the display.

(21) Start Pad



## Setting the Clock

When the oven is first plugged in "88.88" appears in display window.



• **Keep pressing Timer/Clock Pad until 24H appears. Continue press this pad again to select 12H.**

• **Press Time Pads** - Enter time of day by pressing appropriate Time pads (refer to point 3 below).


• **Press Timer/Clock Pad once.**  
Time of day is now locked into the display.


### N.B.


1. To reset time of day, repeat step 1 through to step 3.
2. The Clock will keep the time of day as long as the oven is plugged in and electricity is supplied.
3. When setting the clock, the 10 min pad works as the hour pad, the 1 min pad works as the 10 min pad and the 10 sec pad works as the 1 min pad.


## Child Safety Lock

Using this system will make the oven controls inoperable; however, the door can be opened. Child Lock can be set when the display shows a colon or the time.

To Set: 

- **Press Start Pad three times in 10 seconds.**  
'

To Cancel: 

- **Press Stop/Reset Pad three times in 10 seconds.**  
'

The glass tray



- 1 Press
- 2 Presses
- 3 Presses
- 4 Presses
- 5 Presses

- **Press the micro power pad.** Select desired power level. The microwave indicator light level (P100, P30 or P10) appears in the display.

**CAUTION:** The oven should not be entered without the door open.

**Multi-Stage Cooking**  
The oven has 3 stages of cooking. The first stage is automatic. The second stage has both stages have...

**N.B.**  
Auto Menu or Auto Cook

This feature operates...



- **Press the Timer/Clock Pad once.** No time appears in the display window.



## Microwave Cooking and Defrosting

The glass tray must always be in position when using the oven.



		Level	Wattage
1 Press	Max	P100	900 Watts
2 Presses	Medium	P80	715 Watts
3 Presses	Low	P50	440 Watts
4 Presses	Defrost**	P30	250 Watts
5 Presses	Warm	P10	100 Watts

• **Press the microwave power pad.** Select desired power level - The microwave indicator lights and the level (P100, P80, P50, P30 or P10) appears in the display.

• **Select cooking time by pressing appropriate pads.** Your oven can be programmed for 99 minutes 50 seconds in Medium, Low, Warm and Defrost power. Max power can be programmed for 30 minutes.

• **Press Start.** The cooking program will start and the time in the display will count down.

**CAUTION:** The oven will automatically work on MAX microwave power if a cooking time is entered without the power level previously being selected.

### Multi-Stage Cooking

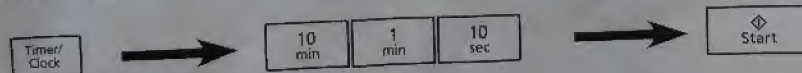
The oven has 3 stage cooking, so you can program up to 2 different instructions and the oven will switch automatically from power to power (Repeat steps 1 and 2 above but only press Start after both stages have been entered).

#### N.B.

Auto Menu or Auto Defrost cannot be programmed.

## Timer

This feature operates as a minute timer. During operation there is no microwave energy.



• **Press the Timer/Clock Pad once.** Nothing appears in the display window.

• **Set desired time.** Maximum time is 99 minutes 50 seconds.

• **Press Start.** The time in the display will count down.



# Defrosting Guidelines

## Tips for Defrosting

Check the defrosting several times, even if you use the auto programs. Observe the standing times.

### STANDING TIMES



Individual portions of food may be cooked almost immediately after defrosting. It is normal for large portions of food to be frozen in the centre. Before cooking, allow to stand for a **minimum of one hour**. During this standing time, the temperature becomes evenly distributed and the food is defrosted by conduction. **N.B.** If the food is not going to be cooked immediately, store it in the refrigerator. Never refreeze defrosted food without first cooking it.

### CHICKEN PIECES



Chops and chicken pieces must be separated as soon as possible so that they defrost evenly throughout. Fatty parts and the ends defrost more quickly. Place them near the centre of the turntable or protect them.

### WHOLE CHICKEN



It is preferable to place the joints on an upturned plate or plastic rack so that they are not resting in the juices. It is essential to protect delicate or projecting parts of this food with small pieces of foil to prevent these parts from cooking. It is not dangerous to use small pieces of foil in your oven, provided **they do not come into contact with the oven walls**.

### FISH, MUTTON AND VEGETABLES



Since the outside of these foods quickly defrosts, it is necessary to separate them, break the blocks into pieces frequently while defrosting and remove them when they have defrosted.

• Press G level.

1 press  
2 presses

The grill grill level appears

Press

1 press  
2 presses

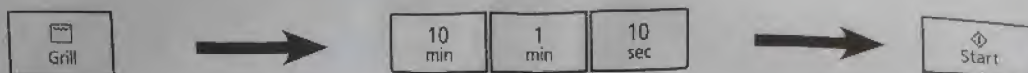
### N.B.

1. Place food and drips
2. Never cover
3. DO NOT
4. The grill will the door o
5. There is no
6. Most foods CAREFUL
7. After turning oven displa oven door a
8. The grill will Grill and be
9. DO NOT at Heating dev

**CAUTION:** Th rack from ove removing acc or oven when



# Grilling



• **Press Grill pad to select level.**

- 1 press grill 1 (high)
- 2 presses grill 2 (low)

The grill indicator lights and grill level (G-1 or G-2) appears in the display.

Press	Level	Grill
1 press	G-1	1400 W
2 presses	G-2	970 W

• **Select Cooking time.**

Time can be set up to 99 minutes 50 seconds.

• **Press Start** - The time counts down in the display.

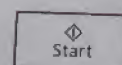
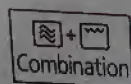
**N.B.**

1. Place food on wire rack on turntable. Place a heatproof plate (Pyrex®) underneath to catch fat and drips.
2. Never cover foods when grilling.
3. DO NOT attempt to preheat the grill.
4. The grill will only operate with the oven door closed. It is not possible to use the grill function with the door open.
5. There is no microwave power on the GRILL only program.
6. Most foods require turning halfway during cooking. When turning food, open oven door and CAREFULLY remove wire rack using oven gloves.
7. After turning, return food to the oven and close door. After closing oven door, press START. The oven display will continue to count down for the remaining grilling time. It is quite safe to open the oven door at any time to check the progress of the food as it is grilling.
8. The grill will glow on and off during cooking - this is normal. Always clean the oven after using the Grill and before using the microwave or combination.
9. DO NOT attempt to touch heating device on top and back of inside cavity while cavity is hot. Heating device may be still hot.

**CAUTION:** The wire rack must always be used with the glass tray in position. Remove wire rack from oven by holding the rack and heatproof dish firmly. Use oven gloves when removing accessories. Never touch the outside window or inside metal parts of the door or oven when taking food in or out due to the high temperatures involved.



## Combination Cooking



- Press combination pad to select level. The microwave and grill indicator lights and combination level (C-1, C-2, C-3, C-4, C-5 or C-6) appears in the display.

- Select cooking time. Time can be set up to 99 minutes 50 seconds.

- Press Start.

Press	Display	Level	MW	Grill	Convection
1 press	C-1	Combi 1	450 W	700 W	-
2 presses	C-2	Combi 2	250 W	1000 W	720 W
3 presses	C-3	Combi 3	250 W	480 W	720 W
4 presses	C-4	Combi 4	450 W	700 W	500 W
5 presses	C-5	Combi 5	250 W	1000 W	-
6 presses	C-6	Combi 6	-	1000 W	1400 W

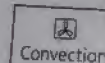
When cooking by combination, the microwave power cooks food quickly whilst the grill gives traditional browning and crisping.

### N.B.

- The wire racks are designed to be used for **Combination**, Grilling and convection. Never attempt to use any other metal accessory except the one provided with the oven. Place a heatproof dish underneath to catch any fat or drips.
- Use the wire rack only as described. DO NOT use if operating the oven with less than 0.2 kg of food on a manual program. For small quantities do not cook by **combination**, cook by **GRILL**, convection or **MICROWAVE ONLY** for best results.
- Never cover foods when cooking on **combination**.
- DO NOT preheat the grill on **combination**.
- Arcing may occur if the incorrect weight of food is used, the wire rack has been damaged, or a metal container has been used accidentally. Arcing is flashes of blue light seen in the microwave. If this occurs, stop the oven immediately.
- Some foods should be cooked on **combination** without using the wire rack i.e. roasts, gratins, pies and puddings. The food should be placed in a heatproof non-metallic dish and placed directly onto the turntable.
- DO NOT use plastic **MICROWAVE** containers on combination programs (unless suitable for combination cooking.) Dishes must be able to withstand the heat of the top grill - heatproof glass e.g. Pyrex® or ceramic are ideal.
- DO NOT use your own metal dishes or tins, as the microwaves will not penetrate the food evenly.

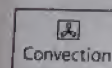
**CAUTION:** The wire rack must always be used with the glass tray in position. Remove grill rack from oven by holding the rack and heatproof dish firmly. Use oven gloves when removing accessories. Never touch the outside window or inside metal parts of the door or oven when taking food in or out due to the high temperatures involved.

### A. Convection



- Press convection pad to select convection temperature. The convection indicator lights and the temperature (180, 190, ..., 250 °C) appears in the display.

### B. Convection



- Press convection pad to select convection temperature. The convection indicator lights and the temperature (180, 190, ..., 250 °C) appears in the display.

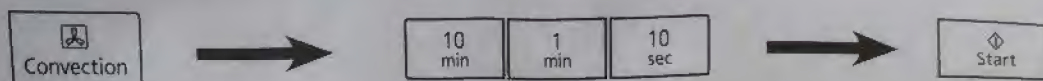
### N.B.

- During the convection cooking, the sound 3 times to indicate the door must be opened and the food turned.
- Cooking time can be set up to 99 minutes 50 seconds.
- If the time not in position, press the start button and turn back to the position.



# Convection Cooking

## A. Convection Cooking without preheating



- Press convection pad to select convection temperature.

The convection indicator lights and the temperature (180, 190, ..., 200, 100 °C, ...) appears in the display.

- Select cooking time.

Time can be set up to 99 minutes 50 seconds.

- Press Start.

## B. Convection Cooking with preheating



- Press convection pad to select convection temperature.

The convection indicator lights and the temperature (180, 190, ..., 200, 100 °C, ...) appears in the display.

- Press Start to start preheating.

- Select cooking time.

Time can be set up to 99 minutes 50 seconds.

- Press Start.

### N.B.

1. During the convection preheating state, if the preheating temperature arrives, the buzzer will sound 3 times to remind you to put the food into the oven. And the preheated temperature is displayed and flash. Then open the oven door, and put the food into the oven and close the door.
2. Cooking time cannot be input until the preheating temperature arrives. If the temperature arrives, door must be opened to input the cooking time.
3. If the time not input in 10 minutes, the oven will stop preheating. The buzzer sounds five times and turn back to waiting states.

## Auto Defrost

With this feature you can defrost frozen food according to the weight.

Auto  
Defrost



▲  
Up

▼  
Down



◇  
Start

### • Select the desired Auto Defrost Program

- |           |                  |
|-----------|------------------|
| 1 Press   | 1 Chicken pieces |
| 2 Presses | 2 Whole chicken  |
| 3 Presses | 3 Fish           |
| 4 Presses | 4 Mutton         |
| 5 Presses | 5 Vegetables     |

Auto Program number appears in the display. The auto and defrost indicators light.

Display	Program	Min./Max. Weight
d-1	1 Chicken Pieces	0.2-1.5 kg
d-2	2 Whole chicken	1-1.5 kg
d-3	3 Fish	0.2-1.5 kg
d-4	4 Mutton	0.2-1.5 kg
d-5	5 Vegetables	0.1-1 kg

### • Set Weight. Adjust the weight by using the Up or Down pads. And the kg indicator lights.

### • Press Start.

Pointers to s  
These menu  
simplified to  
beginners, b  
Please read

All ingredient  
Standard me  
1 cup = 250 l  
1 Tbsp = 15 l  
1 tsp = 5 ml

While it is nec  
will not affect  
Use good qua  
Use the recor  
Read the recip  
before starting

Many recipes

The beep time  
immediately a  
continue to co  
not cook well.  
dishes.

Once you have  
ingredients as i  
the next step. C  
ready before sta  
comfortable pac  
However, avoid

Some of auto me  
better performan



## Pointers to successful use of Auto Menus

### Pointers to successful use of Auto Menus

These menus are developed to make the best use of your MWO for Indian cooking. The recipes are simplified to suit the modern life style. They are easy to follow and can be attempted even by the beginners, by carefully following the instructions. Please read these pointers to get the best results.

#### Start.

All ingredients should be at room temperature.  
Standard measuring cups and spoons must be used.  
1 cup = 250 ml  
1 Tbsp = 15 ml  
1 tsp = 5 ml

While it is necessary to measure the main ingredients accurately, varying the seasoning as per taste will not affect the performance of the auto menus.  
Use good quality ingredients and tender vegetables.  
Use the recommended size of containers.  
Read the recipe carefully and measure and prepare all the ingredients according to the instructions, before starting to cook.

Many recipes have two stages of cooking and a beep between them.

**The beep time is mentioned in the instructions. Be ready to open the door of the MWO immediately after the beep. If you miss the beep, the ingredients in the first stage will continue to cook and if you add the 2nd stage ingredients later than beep stage, they may not cook well. Protect your hands with oven mittens or cotton towel while handling the hot dishes.**

Once you have opened the MWO door after the beep, you have 6 minutes to add the 2nd stage ingredients as in the instructions, until start key is pressed. Therefore there is no need to rush with the next step. Carefully take out the dish, add the next set of ingredients. (which should be kept ready before starting the cooking) Mix well and continue with the cooking. This can be done at a comfortable pace.  
However, avoid needless delay.

Some of auto menus are recommended to use a flat aluminum/stainless steel plate by customer for better performance. Please prepare it prior to cooking.



## List of Auto Menus (NN-CT644M)

### Reheat

Display	Menu	Page
1-1	Reheat Soup/Coffee 1 Cup	21
1-2	Reheat Soup/Coffee 2 Cups	21
1-3	Reheat Soup/Coffee 3 Cups	21
2	Reheat Meal	21
3	Reheat Fried Items	21

### Main Course

Display	Menu	Page
4	Steamed Rice	22
5	Peas Pulao	22
6	Veg Biryani	23
7	Fish Pulao	24
8	Kichidi	24
9	Pongal	25
10	Veg Hot Pot	25
11	Corn and Capsicum Rice	26
12	Vangi Bhath	26
13	Tomato Rice	27
14	Paneer Pudina Pulao	27
15	Palak Rice	28
16	Chicken/Mushroom Fried Rice	28
17	Lemon Rice	29
18	Orange Rice	29

### Side Dish (Gravy)

Display	Menu	Page
19	Aloo Matar	30
20	Cook Chicken	30
21	Paneer/Chicken Makhni	31
22	Veg Rasdar	32
23	Fish Coconut Curry	32
24	Shahi Mushroom Curry	33
25	Prawn Malai Curry	33
26	Potato Aloo Bhaji	34
27	Veg Stew	34
28	Fish Tamarind Curry	35
29	Kadi	35
30	Cook Dal	36
31	Mooli Sambar	36
32	Palak Dal	37

### Side Dish (Dry)

Display	Menu	Page
33	Cook Vegetables	41

Display	Menu	Page
34	Steam Fish	41
35	Potato Curry	41
36	Chicken Kadai Masala	42
37	Chutney Fish	42
38	Sprouted Moong Salad	43
39	Stuffed Brinjal	43
40	Kheema Masala	44
41	Spicy Fish Scramble	44
42	Hot and Sour Plantain	45
43	Paneer Burji	45
44	Bhindi Masala	47

### Starters

Display	Menu	Page
45	Tomato Soup	48
46	Mushroom Soup	48
47	Chicken Vegetable Soup	49
48	Vegetable Soup	49
49	Tomato Rasam	50
50	Hara Shorba	50
51	Cook Potato	51
52	Idly	51
53	Soup Bread Cubes	52
54	Dhokla	52
55	Chilli Cheese Toast	53
56	Pizza	53
57	Sausage	54
58	Upma	54
59	Aloo Poha	55
60	Spicy Corn	55
61	Rawa Idly	56
62	Instant Noodles	56

### Tandoori Menu

Display	Menu	Page
63	Paneer Tikka	57
64	Tandoori Chicken	58
65	Chicken Tikka	59
66	Fish Fry	59
67	Chicken Lollipop	60
68	Aloo Tikki	60
69	BBQ Chicken	61
70	French Fries	61
71	Fish Cutlet	62
72	Sheek Kabab	62

## List of

### Japanese

Display	Menu
73	Yakitori
74	Chicken
75	Sukiyaki
76	Marinated Style
77	Nikujaga (Braised)
78	Kinpira
79	Simmered
80	Simmered

### Dessert

Display	Menu
81	Sooji Halwa
82	Carrot Halwa
83	Rice Kheer
84	Sweet Custard
85	Besan Laddu
86	Kesar Bhath
87	Semiya Kheer
88	Carrot Kheer
89	Qubani Ka Meetha
90	Doodhi Halwa
91	Prashaad Halwa

### Cake/Cookie

Display	Menu
92	Brownies
93	Eggless Chocolate
94	Orange Cake (with cinnamon)
95	Butter Cake
96	Raisin Muffins
97	Fruit Cake
98	Coconut Cake
99	Nan Khathai
100	Pista Biscuits
101	Cherry Biscuits

(total 101 menus)



## List of Auto Menus (NN-CT644M) (continued)

### Japanese

Display	Menu	Page
73	Yakitori (Skewered Chicken)	63
74	Chicken Teriyaki	63
75	Sukiyaki	64
76	Marinated Chicken Nanban Style	64
77	Nikujaga (Braised Chicken and Veg)	65
78	Kinpira	65
79	Simmered Pumpkin	66
80	Simmered Chicken and Radish	66

### Dessert

Display	Menu	Page
81	Sooji Halwa	83
82	Carrot Halwa	83
83	Rice Kheer	84
84	Sweet Custard	84
85	Besan Laddoo	85
86	Kesar Bhath	85
87	Semiya Kheer	86
88	Carrot Kheer	86
89	Qubani Ka Meeta	86
90	Doodhi Halwa	87
91	Prashaad Halwa	87

### Cake/Cookie

Display	Menu	Page
92	Brownies	88
93	Eggless Chocolate Cake	88
94	Orange Cake (with cinamon on top)	89
95	Butter Cake	89
96	Raisin Muffins	90
97	Fruit Cake	90
98	Coconut Cake	91
99	Nan Khathai	91
100	Pista Biscuits	92
101	Cherry Biscuits	92

(total 101 menus)



## List of Auto Menus (NN-CT654M)

### Reheat

Display	Menu	Page
1-1	Reheat Soup/Coffee 1 Cup	21
1-2	Reheat Soup/Coffee 2 Cups	21
1-3	Reheat Soup/Coffee 3 Cups	21
2	Reheat Meal	21
3	Reheat Fried Items	21

### Main Course

Display	Menu	Page
4	Steamed Rice	22
5	Peas Pulao	22
6	Veg Biryani	23
7	Fish Pulao	24
8	Kichidi	24
9	Pongal	25
10	Veg Hot Pot	25
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12	Vangi Bhath	26
13	Tomato Rice	27
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15	Palak Rice	28
16	Chicken/Mushroom Fried Rice	28
17	Lemon Rice	29
18	Orange Rice	29

### Side Dish (Gravy)

Display	Menu	Page
19	Aloo Matar	30
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21	Paneer/Chicken Makhni	31
22	Veg Rasdar	32
23	Fish Coconut Curry	32
24	Shahi Mushroom Curry	33
25	Prawn Malai Curry	33
26	Potato Aloo Bhaji	34
27	Veg Stew	34
28	Fish Tamarind Curry	35
29	Kadi	35
30	Cook Dal	36
31	Mooli Sambar	36
32	Palak Dal	37
33	Baby Corn Curry	38
34	Veg Red Curry	38
35	Prawn Green Curry	39
36	Deville Chicken	39
37	Masoor Dal	40

Display	Menu	Page
38	Sweet Sour Pumpkin	40

### Side Dish (Dry)

Display	Menu	Page
39	Cook Vegetables	41
40	Steam Fish	41
41	Potato Curry	41
42	Chicken Kadai Masala	42
43	Chutney Fish	42
44	Sprouted Moong Salad	43
45	Stuffed Brinjal	43
46	Kheema Masala	44
47	Spicy Fish Scramble	44
48	Hot and Sour Plantain	45
49	Paneer Burji	45
50	Avial	46
51	Cauliflower Sabji	46
52	Bhindi Masala	47

### Starters

Display	Menu	Page
53	Tomato Soup	48
54	Mushroom Soup	48
55	Chicken Vegetable Soup	49
56	Vegetable Soup	49
57	Tomato Rasam	50
58	Hara Shorba	50
59	Cook Potato	51
60	Idly	51
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62	Dhokla	52
63	Chilli Cheese Toast	53
64	Pizza	53
65	Sausage	54
66	Upma	54
67	Aloo Poha	55
68	Spicy Corn	55
69	Rawa Idly	56
70	Instant Noodles	56

### Tandoori Menu

Display	Menu	Page
71	Paneer Tikka	57
72	Tandoori Chicken	58
73	Chicken Tikka	59

### Dessert

Display	Menu
111	Sooji Halwa
112	Carrot Halwa



## List of Auto Menus (NN-CT654M) (continued)

Display	Menu	Page
74	Fish Fry	59
75	Chicken Lollipop	60
76	Aloo Tikki	60
77	BBQ Chicken	61
78	French Fries	61
79	Fish Cutlet	62
80	Sheek Kabab	62

### Zero Oil Recipes

Display	Menu	Page
81	Corn & Capsicum Soup	67
82	Egg & Bean Salad	67
83	Pasta Salad	68
84	Creamy Pasta with Spinach	68
85	Tokri Chaat	69
86	Curd Shorba	69
87	Khatti Urad Dal	70
88	Fusilli Corn Soup	70
89	Haryali Kebabs	71
90	Roasted Chicken Legs	71
91	Paneer Cutlets	72
92	Nugget Lollipops	72
93	Spicy Vegetable Satay in Chilli Sauce	73
94	Cottage Cheese & Celery Canapes	74
95	Imli Khajur ki Chutney	74
96	Tamatar ki Chutney	75
97	Aam Panna	75
98	Dahi Aloo	76
99	Dahi Baigan	76
100	Palak Paneer	77
101	Stuffed Capsicum	77
102	Achaari Baigan	78
103	Hara Bhara Subz pulao	78
104	Aloo Matar Korma	79
105	Palak & Chana Pulao	79
106	Chana Masala	80
107	Shabnam Curry	81
108	Apple Jam	81
109	Kalakand	82
110	Sabudana Kheer	82

### Dessert

Display	Menu	Page
111	Sooji Halwa	83
112	Carrot Halwa	83

Display	Menu	Page
113	Rice Kheer	84
114	Sweet Custard	84
115	Besan Laddoo	85
116	Kesar Bhath	85
117	Semiya Kheer	86
118	Carrot Kheer	86
119	Qubani Ka Meeta	86
120	Doodhi Halwa	87
121	Prashaad Halwa	87

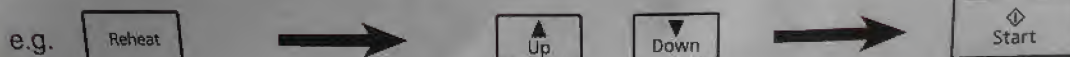
### Cake/Cookie

Display	Menu	Page
122	Brownies	88
123	Eggless Chocolate Cake	88
124	Orange Cake (with cinamon on top)	89
125	Butter Cake	89
126	Raisin Muffins	90
127	Fruit Cake	90
128	Coconut Cake	91
129	Nan Khathai	91
130	Pista Biscuits	92
131	Cherry Biscuits	92

(total 131 menus)

# Auto Menu

## [1] Reheat Menu



- **Select desired category.**  
The auto indicator lights and the program number 1-1 appears in the display.

- **Press Up/Down pad to select the suitable number in below chart.**

- **Press Start Pad.**

NN-CT654M	Program 1
NN-CT644M	Program 1

### Reheat Soup/Coffee

Program	No. of Serves	Recipe
1-1	1 cup	1 serve = 150 ml at room temperature Expected total cooking time/50 sec.
1-2	2 cups	1 serve = 150 ml at room temperature Expected total cooking time/1 min. 30 sec.
1-3	3 cups	1 serve = 150 ml at room temperature Expected total cooking time/2 min.

NN-CT654M	Program 2
NN-CT644M	Program 2

### Reheat Meal

Recipe
This menu can be used to serve a standard meal for 1 on plate (example rice, curry, sabji; pulao, biriyani/kichidi/pongal/noodles/fried rice and side dish; idly, sambar etc.)
Expected total cooking time/1 min. 30 sec.


NN-CT654M	Program 3
NN-CT644M	Program 3

### Reheat Fried Items

Recipe
This is useful to reheat Samosa, Vada, Dough nut, Puffs etc, which are at room temperature. Heat 1 or 2 pieces at a time.
Expected total cooking time/2 min. 30 sec.

Note: Usage of crispy plate or a flat aluminum/stainless steel plate by customer is recommended for better performance.

## [2] Main Course

e.g. 

- **Select**  
The auto indicator lights and the program number appears in the display.

Accessory	NN-CT654M
	NN-CT644M



Rice 1  
Water 2-  
de

Expected total cooking time

NN-CT654M  
NN-CT644M

### Accessory



Basmati Rice  
Water  
Oil or Ghee  
Onion  
Cloves  
Cardamom  
Cinnamon  
Salt to taste  
Fresh/frozen green p  
1/3 cup (if using)  
water for 15 m  
Coriander leaves

Expected total cooking time

### Accessory

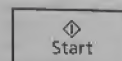
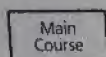




# Auto Menu

## [2] Main Course

e.g.



- **Select desired category.**  
The auto indicator lights and the program number 4 appears in the display.

- **Press Up/Down pad to select the suitable number in below chart.**

- **Press Start Pad.**

Accessory

NN-CT654M	<b>Program 4</b>
NN-CT644M	<b>Program 4</b>

**Steamed Rice**  
Number of serves: 3 Servings

Accessory



Recipe		Step 1
Rice	1 cup	Wash the rice well and drain. Place it in a MW safe casserole. (Capacity not less than 1 ½ L) Add the measured water. Soak for 15 minutes. Cover the casserole partially with a lid, leaving a vent. Place in the MWO and press start. When done, stand covered for 5 min. Then gently fluff up the rice with a fork.
Water	2- 2 ½ cups, depending on quality of rice	
Expected total cooking time/17 min.		

NN-CT654M	<b>Program 5</b>
NN-CT644M	<b>Program 5</b>

**Peas Pulao**  
Number of serves: 3 Servings

Accessory



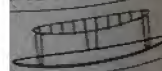
Recipe		Step 1	Beep	Step 2
Basmati Rice	1 cup	Wash the rice well and drain. Add the measured water and soak for 15 min.	Wait for beep (Beeping 8 min. after start)	After the beep, add the rice with the water and peas. Mix well and return to MWO. Cover partially, leaving a vent. Press start. When done, keep covered for 5 min. Fluff up gently with a fork and serve hot.
Water	2-2 ¼ cups			
Oil or Ghee	2 Tbsp	Add salt, green peas and coriander leaves and reserve.		
Onion	1 cup, thinly sliced			
Cloves	4	Pour oil/ghee in a MW safe casserole. (Capacity not less than 2 L) Add onion, cloves, cardamom and cinnamon. Mix well.		
Cardamom	3			
Cinnamon	2 pieces	Place the casserole in the MWO and press start.		
Salt to taste				
Fresh/frozen green peas				
	½ cup (if using frozen peas, soak in water for 15 minutes and drain)			
Coriander leaves	2 Tbsp, chopped			
Expected total cooking time/33 min.				

Accessory



bar etc.

Accessory



recommended for

eat 1 or 2

# Auto Menu

## [2] Main Course

NN-CT654M	Program 6
NN-CT644M	Program 6

**Veg Biryani**  
Number of serves: 4 Servings

Accessories	NN-CT6
	NN-CT6

Recipe		Step 1	Beep	Step 2
Basmati rice	1 cup	Wash the rice and drain well. Add 2 ¼ cups of water and soak for 15 min. Add salt, mint and coriander leaves, mixed vegetables and all the powders. Pour the ghee or oil in a MW safe casserole (minimum capacity 2 L.) Add all the ingredients from onion to star anise. Keep in MWO and press start.	Wait for beep (Beeping 5 min. after start)	After the beep, add the rice mixture, along with soaking water. Mix gently.
Water	2 ¼ cups			Cover partially with a lid and return to MWO.
Salt to taste				Press start. When done, keep covered for 10 min.
Mint leaves	2 Tbsp, chopped			Mix gently and serve hot.
Coriander leaves	2 Tbsp, chopped			
Mixed vegetables	1 cup, cut into ½ cm cubes			
Chilli powder	½ tsp			
Turmeric powder	½ tsp			
Coriander powder	½ tsp			
Ghee/oil	2 Tbsp			
Onion	1 cup, thinly sliced			
Green chillies	2, minced			
Ginger	1 tsp, minced			
Garlic	2 tsp, minced			
Cloves	3			
Cinnamon	2 pieces			
Cardamom	3			
Star anise	1			
Expected total cooking time/31 min.				

NN-CT654M  
NN-CT644M

Rice  
Moong dal  
Water  
Carrot  
Beans  
Salt to taste  
Oil  
Cloves  
Cinnamon  
Green chillies  
Onion  
Expected total co



# Auto Menu

## [2] Main Course

NN-CT654M	Program 7	Fish Pulao
NN-CT644M	Program 7	Number of serves: 3 Servings

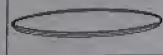
### Accessory



Recipe		Step 1	Beep	Step 2
King fish*	350 g, steamed	Discard the skin and bones from fish and flake it. Mix with salt, green chilli and garam masala. Wash the rice and drain well. Add water, coconut milk and tomato puree. Add salt and chilli powder. Pour the oil in a MW safe casserole. (Capacity not less than 2 L) Add cloves, cinnamon, ajwain, (optional) bay leaf and pepper. Mix well and keep in MWO. Select the auto menu and press start.	Wait for beep (Beeping 3 min. after start)	After the beep, add the rice mixture along with the soaking liquid. Mix well. Cover partially with a lid, leaving a vent. Return to MWO and press start. When done, keep covered for 10 min. Gently mix in the fish. Serve after 5 min. garnished with fried onions. (optional)
Green chilli	1-2, minced			
Salt to taste				
Garam masala	½ tsp			
Basmati Rice	1 cup			
Water	1 ½ cups			
Tomato puree	¼ cup			
Coconut milk	¾ cup			
Salt to taste				
Chilli powder	½ tsp or to taste			
Oil	2 Tbsp			
Cloves	3			
Cinnamon	2 pieces			
Ajwain	¼ tsp, optional			
Bay leaf	1			
Pepper corns	½ tsp, crushed			
Fried onions to garnish, optional				
* Auto menu - Steam Fish; any other white flaky fish may be used				
Expected total cooking time/28 min.				

NN-CT654M	Program 8	Kichidi
NN-CT644M	Program 8	Number of serves: 4 Servings

### Accessory



Recipe		Step 1	Beep	Step 2
Rice	¾ cup	Wash the rice and dal and drain. Add water, carrot, beans and salt and keep aside. Pour the oil in a MW safe casserole. (Minimum capacity 2 L) add cloves, cinnamon, green chillies. Place in MWO. Select the auto menu and press start.	Wait for beep (Beeping 3 min. after start)	After the beep, add the rice mixture, stir well and return to MWO and press start. (do not cover) When done, mix well and keep covered at least for 5 min., before serving.
Moong dal	¼ cup			
Water	3 ½ cups			
Carrot	1 small, grated			
Beans	4-6, finely chopped			
Salt to taste				
Oil	2 Tbsp			
Cloves	3-4			
Cinnamon	2 pieces			
Green chillies	2, slit			
Onion	½ cup, chopped finely			
Expected total cooking time/38 min.				

# Auto Menu

## [2] Main Course

NN-CT654M	Program 9
NN-CT644M	Program 9

**Pongal**  
Number of serves: 3 Servings

Recipe	Step 1	Beep	Step 2
Rice ¾ cup Moong dal ½ cup Water 4 cups Ghee/oil 2 Tbsp Black pepper corns ½ tsp, crushed Cumin seeds 1 tsp, crushed Asafoetida ¼ tsp, optional Salt to taste Roasted cashew nuts 2 Tbsp, chopped  Expected total cooking time/40 min.	Wash the rice and dal well. Drain and place in a MW safe casserole. (Capacity not less than 2 L) Add rest of the ingredients. Place inside the MWO (do not cover), select the auto menu and press start.	Wait for beep (Beeping 30 min. after start)	After the beep, stir well and press start. When done, mix well and serve hot.

### Accessories



## [2] Main

NN-CT654M
NN-CT644M

Basmati rice  
Water  
Red and green  
Chilli powder  
Coriander powder  
Cumin powder  
Salt to taste  
Oil/ghee  
Onion  
Garlic  
Cooked corn kern  
Coriander leaves

NN-CT654M	Program 10
NN-CT644M	Program 10

**Veg Hot Pot**  
Number of serves: 4 Servings

Recipe	Step 1	Beep	Step 2
Cooked/Steamed vegetables* 400 g Paneer/tofu 100 g cut into 2 cm cubes Salsa (store bought) ½ cup Salt and pepper to taste Mixed dried herbs ½ tsp, optional Butter 2 Tbsp Corn flour 1 Tbsp Water/vegetable stock 2 Tbsp Cheddar cheese 8 Tbsp, grated * Auto menu Cook Vegetables; choose from carrot, beans, green peas, capsicum, celery, Mushroom, baby corn.  Expected total cooking time/7 min.	Mix the vegetables with paneer/tofu, salsa, salt, pepper and herbs. Toss in butter. Mix corn flour with water and add to vegetable mixture. Place the mixture in a MW safe 20-22 cm round dish. Cover with a lid and keep in MWO. Select the auto menu and press start.	Wait for beep (Beeping 5 min. after start)	After the beep, sprinkle cheese on top. Return to MWO and press start. When done, serve hot.

### Accessories



Expected total cooking time/7 min.

NN-CT654M	Program 10
NN-CT644M	Program 10

Steamed rice\*  
Grated coconut  
Salt to taste  
Water  
Oil  
Cloves  
Cinnamon  
Sha jeera  
Desiccated coconut  
Coriander powder  
Cumin powder  
Pepper powder  
Chilli powder  
Turmeric powder  
Long purple Brinjal 250 g, cut  
Salt to taste  
Water  
Seasoning  
Ghee  
Mustard  
Urad dal  
Pea nuts  
Curry leaves  
\* Auto menu - Steamed Rice

Expected total cooking time/7 min.



## Auto Menu

### [2] Main Course

NN-CT654M	Program 11
NN-CT644M	Program 11

**Corn and Capsicum Rice**  
Number of serves: 3 Servings

#### Accessory



Recipe	Step 1	Beep	Step 2
Basmati rice 1 cup Water 2 ½ cups Red and green capsicum 1 cup, cut into 1.5 cm pieces Chilli powder ½ tsp Coriander powder ½ tsp Cumin powder ½ tsp Salt to taste Oil/ghee 2 Tbsp Onion ½ cup, finely chopped Garlic 1 Tbsp, finely chopped Cooked corn kernels ½ cup Coriander leaves 2 Tbsp, chopped Expected total cooking time/31 min.	Wash the rice, drain and soak in 2 ½ cups of water for 15 min. Add red and green capsicum, chilli powder, coriander powder, cumin powder and salt. Pour the oil in a MW safe casserole (minimum capacity 2 L). Add onion and garlic. Keep in MWO, select the auto menu and press start.	Wait for beep (Beeping 5 min. after start)	After the beep, add the rice mixture. Cover partially with a lid, leaving a vent. Return to MWO and press start. When done, cover fully and leave aside for 5 min. Add cooked corn kernels and coriander leaves. Mix gently and serve hot.

NN-CT654M	Program 12
NN-CT644M	Program 12

**Vangi Bhath**  
Number of serves: 4 Servings

#### Accessory



Recipe	Step 1	Beep	Step 2
Steamed rice* 3 cups Grated coconut ½ cup Salt to taste Water ¼ cup Oil 2 Tbsp Cloves 2 Cinnamon 2 pieces Sha jeera ¼ tsp Desiccated coconut 4 Tbsp Coriander powder ½ tsp Cumin powder ½ tsp Pepper powder ½ tsp Chilli powder ½ tsp Turmeric powder ½ tsp Long purple Brinjal 250 g, cut into 2 cm slices Salt to taste Water 2 Tbsp Seasoning Ghee 1 Tbsp Mustard 1 tsp Urad dal 2 tsp Pea nuts 1 Tbsp Curry leaves few * Auto menu - Steamed Rice Expected total cooking time/13 min.	Mix rice with grated coconut, salt and water. Pour oil in a MW safe casserole (minimum capacity 2 L). Add all the ingredients from cloves to brinjal. Dissolve salt in 2 Tbsp of water and add. Mix well and place in MWO. Select the auto menu and press start.	Wait for beep (Beeping 8 min. after start)	After the beep, add the rice mixture and mix well. Cover with a lid and return to MWO. Press start. When done, prepare the seasoning (tadka/bagar) and add to the bhath. Mix gently and serve hot.

# Auto Menu

## [2] Main Course

NN-CT654M	Program 13
NN-CT644M	Program 13

**Tomato Rice**  
Number of serves: 3 Servings

Recipe	Step 1	Beep	Step 2
Steamed rice* 3 cups Tomato puree ¼ cup Water ¼ cup Chilli powder ½ tsp Salt to taste Oil 1 ½ Tbsp Onion ½ cup finely chopped (50 g) Green chilli 2, slit Seasoning Oil 2 tsp Mustard 1 tsp Urad dal 2 tsp Curry leaves few * Auto menu - Steamed Rice Expected total cooking time/9 min.	Mix the rice with tomato puree, water, chilli powder and salt. Pour the oil in a MW safe casserole. (Capacity not less than 2 L) Add onion and green chillies. Select the auto menu and press start.	Wait for beep (Beeping 4 min. after start)	After the beep, add the rice mixture. Mix well, cover with a lid, return to MWO and press start. When done, prepare the seasoning (tadka/bagar) and add. Mix gently and serve hot. Steamed rice* Salt Oil Palak Green chillies Ginger Chilli powder Turmeric powder Garam masala powder Kasoori methi Salt Lime juice to taste * Auto menu - Steamed Rice Expected total cooking time/9 min.

NN-CT654M	Program 14
NN-CT644M	Program 14

**Paneer Pudina Pulao**  
Number of serves: 3 Servings

Recipe	Step 1	Beep	Step 2
Basmati rice 1 cup Water 2-2 ½ cups Salt to taste Mint leaves ½ cup, roughly chopped Oil/ghee 2 Tbsp Onion 1 cup, thinly sliced Ginger 3 cm piece, finely chopped Garlic 6 cloves, finely chopped Green chillies 2, finely chopped Cloves 4 Cinnamon 2 pieces Paneer cubes 150 g, fried Expected total cooking time/32 min.	Wash the rice, drain well and add 2-2 ½ cups of water. Let it soak for 15 min. Add salt and mint leaves. Pour the oil or ghee in a MW safe casserole (minimum capacity 2 L). Add onion, ginger, garlic, green chillies, cloves and cinnamon. Place in MWO. Select the auto menu and press start.	Wait for beep (Beeping 7 min. after start)	After the beep, add the rice with the water. Mix well. Partially cover with a lid, leaving a vent. Return to MWO and press start. When done, keep covered for 5 min. Add the paneer cubes and mix gently. Serve hot. Steamed rice* Soya sauce Salt to taste Ajinomoto Water/chicken stock Oil Spring onion Capsicum Mushrooms OR Cooked chicken** * Auto menu - Steamed Rice ** Auto menu - Cook Chicken Expected total cooking time/32 min.



# Auto Menu

## [2] Main Course

NN-CT654M Program 15

**Palak Rice**

NN-CT644M Program 15

Number of serves: 3 Servings

**Accessory**



Recipe	Step 1	Beep	Step 2
Steamed rice* 3 cups Salt ½ tsp Oil 2 Tbsp Palak 2 cup, finely chopped Green chillies 2, chopped Ginger 1 tsp, chopped Chilli powder ½ tsp Turmeric powder ½ tsp Garam masala powder 1 tsp Kasoori methi ½ tsp Salt ½ tsp Lime juice to taste * Auto menu - Steamed Rice Expected total cooking time/8 min.	Mix rice with salt and keep aside. Pour the oil in a MW safe casserole. (Minimum capacity 2 L) Add rest of the ingredients except the lime juice. Mix well and keep in MWO. Select the auto menu and press start.	Wait for beep (Beeping 5 min. after start)	After the beep, add the rice, mix well and cover with a lid. Return to MWO. Press start. When done, keep covered for 5 min. Sprinkle lime juice on rice and mix gently. Serve hot.

NN-CT654M Program 16

**Chicken/Mushroom Fried Rice**

NN-CT644M Program 16

Number of serves: 3 Servings

**Accessory**



Recipe	Step 1	Beep	Step 2
Steamed rice* 3 cups Soya sauce 1 tsp Salt to taste Ajinomoto ¼ tsp, optional Water/chicken stock ¼ cup Oil 2 Tbsp Spring onion ½ cup, chopped Capsicum ¼ cup, chopped Mushrooms ½ cup, chopped OR Cooked chicken** ½ cup, shredded * Auto menu - Steamed Rice ** Auto menu - Cook Chicken Expected total cooking time/9 min.	Mix steamed rice with Soya sauce, salt, Ajinomoto and water/chicken stock. Pour the oil in a MW safe casserole. (Minimum capacity 2 L). Add spring onion, capsicum, and mushroom/chicken. Mix well and keep in MWO. Select the auto menu and press start.	Wait for beep (Beeping 4 min. after start)	After the beep, add the rice and mix well. Cover with a lid and return to MWO. Press start. When done, serve hot.

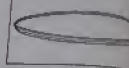
# Auto Menu

## [2] Main Course

NN-CT654M	Program 17
NN-CT644M	Program 17

**Lemon Rice**  
Number of serves: 3 Servings

Accessories



e.g.

Side Dish  
(Gravy)

Recipe	Step 1	Beep	Step 2
<b>Steamed rice*</b> 3 cup, at room temperature Turmeric powder ½ tsp Chopped coriander leaves 2 Tbsp Water ¼ cup Salt to taste Oil 2 Tbsp Mustard seeds 1 tsp Urad dal 2 tsp Green chillies 2-3, chopped Curry leaves few Lime juice 2 Tbsp * Auto menu - Steamed Rice Expected total cooking time/5 min.	Mix all the ingredients from rice to salt together and keep aside. Pour the oil in a MW safe dish. Add all the ingredients from mustard to curry leaves. Place in MWO and select auto menu, press start.	Wait for beep (Beeping 2 min. after start)	After the beep, add the rice mixture, cover and return to MWO, press start. When done, add lime juice, mix well and serve hot.

NN-CT654M	Program 18
NN-CT644M	Program 18

**Orange Rice**  
Number of serves: 3-4 Servings

Accessories



Recipe	Step 1	Beep	Step 2
Basmati rice 1 cup Water 1 ½ cups Orange juice (no added sugar) 1 cup Chilli powder ¾ tsp Coriander leaves 4 Tbsp, chopped Salt to taste Carrot 1 medium size, grated Ghee/oil 2 Tbsp Onion 1 cup, thinly sliced Cloves 3 Cinnamon 2 pieces Cardamoms 3 Star anise 1 Shahi Jeera ¼ tsp Bay leaf 1 Expected total cooking time/31 min.	Wash the rice, drain well and add 1 ½ cup of water. Let it soak for 15 min. Add orange juice, chilli powder, coriander leaves, salt and carrot. Pour the oil in MW safe casserole (Minimum capacity 2 L) Add all the ingredients from onion to bay leaf. Mix well and place in the MWO. Select the auto menu and press start.	Wait for beep (Beeping 5 min. after start)	After the beep add the rice mixture. Mix well. Cover partially with a lid, leaving a vent. Press start. When done, keep covered for 5 min. Then gently mix and serve hot.

## [3] Side Dish

• Select  
The auto  
the progr  
appears

NN-CT654M	F
NN-CT644M	P

Frozen green peas  
 Cooked potato\* 150 g.  
 Tomato puree  
 Chilli powder  
 Turmeric powder  
 Garam masala powder  
 Salt to taste  
 Water  
 Oil  
 Onion ½  
 Tomato  
 Garlic 6 clove  
 Ginger 2 c  
 Coriander leaves to gar  
 \* Auto menu - Cook Pot  
 Expected total cooking ti

NN-CT654M	Program
NN-CT644M	Program

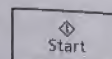
Recipe  
 Chicken pieces  
 Water  
 Salt  
 Expected total cooking time/



## Auto Menu

### [3] Side Dish (Gravy)

e.g.



- **Select desired category.**

The auto indicator lights and the program number 19 appears in the display.

- **Press Up/Down pad to select the suitable number in below chart.**

- **Press Start Pad.**

NN-CT654M	<b>Program 19</b>
NN-CT644M	<b>Program 19</b>

#### Aloo Matar

Number of serves: 3 Servings

#### Accessory



Recipe	Step 1	Beep	Step 2
Frozen green peas 200 g Cooked potato* 150 g, at room temperature Tomato puree 1/3 cup Chilli powder 1 tsp or to taste Turmeric powder 1/2 tsp Garam masala powder 1/2 tsp Salt to taste Water 3/4 cup Oil 3 Tbsp Onion 1/2 cup, chopped finely Tomato 1/2 cup chopped Garlic 6 cloves, chopped finely Ginger 2 cm, chopped finely Coriander leaves to garnish * Auto menu - Cook Potato Expected total cooking time/13 min.	Soak the peas in water for 15 minutes and drain. Peel and cut the potatoes into 3 cm cubes. Mix tomato puree with all the powders, water and salt. Pour the oil in a 18-20 cm MW safe dish. Add onion, tomato, ginger and garlic and mix well. Place in the MW. Select the auto menu and press start.	Wait for beep (Beeping 8 min. after start)	After the beep, add peas, potatoes, and tomato puree mixture. Mix well and return to MW. Cover the dish with a lid. Press start. When done, garnish the curry with chopped coriander leaves and serve hot.

NN-CT654M	<b>Program 20</b>
NN-CT644M	<b>Program 20</b>

#### Cook Chicken

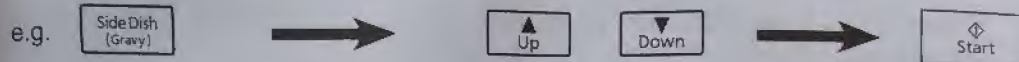
#### Accessory



Recipe	Step 1
Chicken pieces 500 g Water 250 ml Salt 1/2 tsp Expected total cooking time/15 min.	Place the chicken pieces in a MW safe casserole. Dissolve the salt in water and add to the chicken. Cover with a lid and place in MW. Select the auto menu and press start. When done, leave aside for 10 min. Strain and reserve the stock to use in soups and other recipes. The chicken can be used in sandwiches and other recipes using cooked/shredded chicken. The stock and the chicken can be stored in refrigerator up to 3 days and used as required. It may be stored in the freezer up to 2 weeks.

## Auto Menu

### [3] Side Dish (Gravy)



- **Select desired category.**  
The auto indicator lights and the program number 19 appears in the display.
- **Press Up/Down pad to select the suitable number in below chart.**
- **Press Start Pad.**

NN-CT654M	<b>Program 19</b>	<b>Aloo Matar</b>
NN-CT644M	<b>Program 19</b>	Number of serves: 3 Servings

#### Accessory



Recipe	Step 1	Beep	Step 2
Frozen green peas 200 g Cooked potato* 150 g, at room temperature Tomato puree ½ cup Chilli powder 1 tsp or to taste Turmeric powder ½ tsp Garam masala powder ½ tsp Salt to taste Water ¾ cup Oil 3 Tbsp Onion ½ cup, chopped finely Tomato ½ cup chopped Garlic 6 cloves, chopped finely Ginger 2 cm, chopped finely Coriander leaves to garnish * Auto menu - Cook Potato Expected total cooking time/13 min.	Soak the peas in water for 15 minutes and drain. Peel and cut the potatoes into 3 cm cubes. Mix tomato puree with all the powders, water and salt. Pour the oil in a 18-20 cm MW safe dish. Add onion, tomato, ginger and garlic and mix well. Place in the MWO. Select the auto menu and press start.	Wait for beep (Beeping 8 min. after start)	After the beep, add peas, potatoes, and tomato puree mixture. Mix well and return to MWO. Cover the dish with a lid. Press start. When done, garnish the curry with chopped coriander leaves and serve hot.

NN-CT654M	<b>Program 20</b>	<b>Cook Chicken</b>
NN-CT644M	<b>Program 20</b>	

#### Accessory



Recipe	Step 1
Chicken pieces 500 g Water 250 ml Salt ½ tsp Expected total cooking time/15 min.	Place the chicken pieces in a MW safe casserole. Dissolve the salt in water and add to the chicken. Cover with a lid and place in MWO. Select the auto menu and press start. When done, leave aside for 10 min. Strain and reserve the stock to use in soups and other recipes. The chicken can be used in sandwiches and other recipes using cooked/shredded chicken. The stock and the chicken can be stored in refrigerator up to 3 days and used as required. It may be stored in the freezer up to 2 weeks.



# Auto Menu

## [3] Side Dish (Gravy)

NN-CT654M Program 21

NN-CT644M Program 21

Paneer/Chicken Makhni

Number of serves: 4 Servings

Accessories

## [3] Side Dish (Gravy)

NN-CT654M Program 21

NN-CT644M Program 21

Recipe	Step 1	Beep	Step 2
<p>For paneer makhni, use 200 g paneer tikka*/fried paneer cubes</p> <p>For chicken makhni use 300 g chicken tikka**/cooked boneless chicken***</p> <p>Auto menu - Paneer Tikka*</p> <p>Auto menu - Chicken Tikka**</p> <p>Auto menu - Cook Chicken***</p> <p>Gravy</p> <p>Tomato puree ¼ cup</p> <p>Onion ¼ cup, grated</p> <p>Ginger-garlic paste 2 tsp</p> <p>Cloves 3</p> <p>Cardamom 3</p> <p>Chili powder 1 tsp</p> <p>Green chili 1, slit</p> <p>Ghee/oil 1 Tbsp</p> <p>Kasoori methi 2 tsp</p> <p>Cashew nut 2 Tbsp, ground to a paste</p> <p>Water 1 cup</p> <p>Salt to taste</p> <p>Sugar ½ tsp</p> <p>Fresh cream 2 Tbsp</p> <p>Butter 2 Tbsp</p> <p>Extra cream to garnish, optional</p> <p>Expected total cooking time/15 min.</p>	<p>Combine tomato puree, onion, ginger-garlic paste, cloves, cardamom, green chili and ghee/oil in a 20-22 cm round MW safe dish. Keep in MWO.</p> <p>Select the auto menu and press start.</p>	<p>Wait for beep (Beeping 8 min. after start)</p>	<p>After the beep add paneer/chicken, cashew nut paste, Kasoori Methi, water, salt and sugar. Mix well. Return to MWO and press start.</p> <p>When done, stir in the cream and butter.</p> <p>Serve hot, garnished with extra cream. (optional)</p>

Cooked mixed veg

Water

Salt to taste

Onion

Garlic

Ginger

Curry powder

Garam masala powder

Tomato puree

Oil

\* Auto menu - Cook

Expected total cooking time

NN-CT654M Program 21

NN-CT644M Program 21

Most type of fish are

Pomfret, Mackerel,

snappers are some

fish, clean them and

Fish

Green chillies

Tamarind paste

Salt

Grated coconut

Chilli powder

Coriander powder

Cumin powder

Garlic

Onion ½ cup

Water

Salt to taste

Expected total cooking time

# Auto Menu

## [3] Side Dish (Gravy)

NN-CT654M Program 22

NN-CT644M Program 22

### Veg Rasdar

Number of serves: 4 Servings

Accessory

Recipe	Step 1	Beep	Step 2
<p>Cooked mixed vegetables* 500 g</p> <p>Water ¾-1 cup</p> <p>Salt to taste</p> <p>Onion ¾ cup, chopped</p> <p>Garlic 6 cloves</p> <p>Ginger 3 cm piece</p> <p>Curry powder 3 tsp or to taste</p> <p>Garam masala powder 1 tsp</p> <p>Tomato puree ¼ cup</p> <p>Oil 2-3 Tbsp</p> <p>* Auto menu - Cook Vegetables</p> <p>Expected total cooking time/13 min.</p>	<p>Mix vegetables with water and salt and keep aside. Grind onion, ginger and garlic into a paste, without using any water. Mix with curry powder and garam masala powder. Add tomato puree and oil. Mix well and place in a MW safe casserole. (Capacity not less than 1 ½ L) Keep in MWO, select the auto menu and press start.</p>	<p>Wait for beep (Beeping 5 min. after start)</p>	<p>After the beep, add the reserved vegetable mixture, mix well and cover with a lid. Return to MWO and press start. When done, serve hot, garnished with coriander leaves.</p>

NN-CT654M Program 23

NN-CT644M Program 23

### Fish Coconut Curry

Number of serves: 4 Servings

Accessory

Recipe	Step 1	Beep	Step 2
<p>Most type of fish can be used in this curry. Pomfret, Mackerel, King fish, Sardines, Red snappers are some examples. If using small fish, clean them and keep them whole.</p> <p>Fish 500 g</p> <p>Green chillies 2, chopped</p> <p>Tamarind paste ¾ tsp</p> <p>Salt ½ tsp</p> <p>Grated coconut 1 ½ cups</p> <p>Chilli powder 2 tsp or to taste</p> <p>Coriander powder 1 tsp</p> <p>Cumin powder ½ tsp</p> <p>Garlic 4 cloves</p> <p>Onion ½ cup, finely chopped (50 g)</p> <p>Water 2 cup</p> <p>Salt to taste</p> <p>Expected total cooking time/15 min.</p>	<p>Cut the fish into 4 cm cubes (keep small fish whole). Mix with green chillies, salt and tamarind paste. Grind coconut with all the powders and garlic together to a very smooth paste, using some water. Add onion, salt and 2 cup of water. Mix well and pour in a MW safe casserole. (Minimum capacity 2 L) Place in the MWO. Select the auto menu and press start.</p>	<p>Wait for beep (Beeping 7 min. after start)</p>	<p>After the beep, add the fish, mix well. Return to MWO and cover with a lid. Press start. When done, keep covered for 10 min. Serve hot.</p>



# Auto Menu

## [3] Side Dish (Gravy)

NN-CT654M Program 24

NN-CT644M Program 24

**Shahi Mushroom Curry**  
Number of serves: 4 Servings

Recipe	Step 1	Beep	Step 2
<p>Button Mushrooms 200 g</p> <p>Onion 1 cup, chopped</p> <p>Garlic 6 flakes chopped</p> <p>Ginger 3 cm chopped</p> <p>Tomato puree ¼ cup</p> <p>Chilli powder 1 tsp or to taste</p> <p>Turmeric powder ½ tsp</p> <p>Cumin powder ½ tsp</p> <p>Garam masala powder 1 tsp</p> <p>Cashew nuts 2 Tbsp</p> <p>Oil/ghee 2 Tbsp</p> <p>Kasoori methi 2 tsp</p> <p>Coconut milk ½ cup</p> <p>Water ¼ cup</p> <p>Salt to taste</p> <p>Fresh cream ¼ cup</p> <p>Expected total cooking time/12 min.</p>	<p>Cut the mushrooms into quarters. Grind onion, ginger and garlic to a paste, without adding any water. Grind cashew nuts with little water to a paste. Mix cashew nut paste with coconut milk, Kasoori methi, water and salt. Mix the onion paste with tomato puree, all the powders and oil. Place in a MW safe casserole (capacity not less than 1 ½ L.) keep it in MWO. Select the auto menu and press start.</p>	<p>Wait for beep (Beeping 7 min. after start)</p>	<p>After the beep add mushrooms and coconut milk. Mix well. Cover with a lid and return to MWO. Press start. When done, stir cream and serve.</p>

NN-CT654M Program 25

NN-CT644M Program 25

**Prawn Malai Curry**  
Number of serves: 4 Servings

Recipe	Step 1	Beep	Step 2
<p>Coconut milk 1 Packet (200 ml)</p> <p>Curd 3 Tbsp, beaten till smooth</p> <p>Tomato puree 3 Tbsp</p> <p>Water ½ cup</p> <p>Salt to taste</p> <p>Peeled prawns 400 g</p> <p>Ginger garlic paste 2 tsp</p> <p>Chilli powder 1 tsp or to taste</p> <p>Turmeric powder ½ tsp</p> <p>Garam masala powder ½ tsp</p> <p>Oil 2 Tbsp</p> <p>Expected total cooking time/9 min.</p>	<p>Mix the coconut milk with curds, tomato puree, water and salt. Combine the prawns with ginger garlic paste and all the powders. Place them in a MW safe 22 cm round dish. Pour in the oil and mix well. Keep the dish in MWO. Select the auto menu and press start.</p>	<p>Wait for beep (Beeping 3 min. after start)</p>	<p>After the beep add coconut milk. Mix well. Keep in MWO and cover with lid. Press start. When done, keep covered for 5 min. Mix and serve hot.</p>

# Auto Menu

## [3] Side Dish (Gravy)

NN-CT654M Program 26

NN-CT644M Program 26

### Potato Aloo Bhaji

Number of serves: 4 Servings

Accessory

Recipe		Step 1	Beep	Step 2
Cooked potato*	350 g	Peel the potatoes and crumble them, mashing some of them. Mix with tomato puree, chilli powder, turmeric powder, salt and water. Pour the oil in a MW safe casserole (minimum capacity 1 ½ L). Add onion and green chilli. Keep in MWO. Select the auto menu and press start.	Wait for beep (Beeping 7 min. after start)	After the beep add the potato mixture. Cover with a lid, return to MWO and press start. When done, garnish with coriander leaves and serve with pooris.
Tomato puree	1 Tbsp			
Chilli powder	½ tsp			
Turmeric powder	½ tsp			
Salt to taste				
Water	1 cup			
Oil	1 Tbsp			
Onion	1 ½ cups, finely sliced			
Green chilli	1-2, slit			
Coriander leaves to garnish				
* Auto menu - Cook Potato				
Expected total cooking time/15 min.				

NN-CT654M Program 27

NN-CT644M Program 27

### Veg Stew

Number of serves: 4 Servings

Accessory

Recipe		Step 1	Beep	Step 2
Cooked mixed vegetables*	400 g	Combine vegetables with coconut milk. Mix rice flour with some of the water and add to vegetables. Add remaining water and salt. Pour the oil in a MW safe casserole. (Minimum capacity 1 ½ L) Add all the ingredients from cloves to black pepper. Mix well and place in MWO. Select the auto menu and press start.	Wait for beep (Beeping 5 min. after start)	After the beep, add the vegetable mixture. Cover with a lid and return to MWO. Press start. When done, serve hot garnished with coriander leaves.
Coconut milk	1 packet (200 ml)			
Water	250 ml			
Rice flour	1 Tbsp			
Salt to taste				
Oil	2 Tbsp			
Cloves	3			
Cinnamon	2 pieces			
Onion	½ cup, chopped			
Green chillies	3-4 slit			
Ginger	3 cm, chopped			
Black pepper	½ tsp, crushed			
* Carrot, beans, potato, green peas; Auto menu - Cook Vegetables				
Expected total cooking time/16 min.				



## Auto Menu

### [3] Side Dish (Gravy)

NN-CT654M Program 28  
NN-CT644M Program 28

**Fish Tamarind Curry**  
Number of serves: 4 Servings

Recipe	Step 1	Beep	Step 2
<p>This curry may be prepared with any fish of your choice. If using small fish, clean them and keep whole.</p> <p>Fish pieces 400 g Salt ½ tsp Onion 1 cup, finely chopped Garlic 4 cloves, minced Curry powder 2 Tbsp or to taste Water 1 ¼ cups Tamarind paste 1-1 ½ tsp Salt to taste Seasoning Oil 2 Tbsp Mustard 1 tsp Curry leaves few Mix fish with ½ tsp salt.</p> <p>Expected total cooking time/22 min.</p>	<p>Place onion and garlic in a MW safe 22 cm round dish. Add curry powder, water, salt and tamarind. Mix well and keep in MWO. Select the auto menu and press start.</p>	<p>Wait for beep (Beeping 12 min. after start)</p>	<p>After the beep, add the fish, mix and cover with a lid. Return to MWO. Press start. When done let it stand for 10 min. Prepare the seasoning and add to the curry. Serve hot.</p>

Accessory

### [3] Side D

NN-CT654M  
NN-CT644M

Tovar Dal  
Expected tota

NN-CT654M  
NN-CT644M

NN-CT654M Program 29  
NN-CT644M Program 29

**Kadi**  
Number of serves: 4 Servings

Recipe	Step 1	Beep	Step 2
<p>Curds 1 cup Water 3 cups Besan 3 Tbsp Chilli powder 1 tsp Cumin powder ½ tsp Coriander powder ½ tsp Turmeric powder ½ tsp Salt to taste Sugar ½ tsp, optional Seasoning Oil 1 Tbsp Mustard 1 tsp Cumin seeds 1 tsp Curry leaves few</p> <p>Expected total cooking time/15 min.</p>	<p>Beat the curds till smooth. Add water, besan, all the powders, salt and sugar. Mix till smooth. Pour in a MW casserole. (Minimum capacity 2 L) Keep in MWO. Select the auto menu and press start.</p>	<p>Wait for beep (Beeping 12 min. after start)</p>	<p>After the beep, stir well and press start. When done, prepare the seasoning (tadka/ bagar) and add to the kadi. Serve garnished with coriander leaves.</p>

Accessory

Radish  
Sambar onions  
Water  
Cooked, mashe  
Tamarind paste  
Sambar masala  
Salt to taste  
Water  
Seasoning  
Oil  
Mustard  
Curry leaves  
\* Auto menu - C  
Expected total c

## Auto Menu

### [3] Side Dish (Gravy)

NN-CT654M	Program 30
NN-CT644M	Program 30

**Cook Dal**  
Number of serves: 4 Servings

#### Accessory



Recipe	Step 1	Beep	Step 2
<b>Tovar Dal</b> 100 g Expected total cooking time/28 min.	Soak the dal in water for 4-6 hours. Drain and add 1 ½-2 cups of water. Place in a MW safe casserole (capacity not less than 2 L) do not cover. Select the auto menu and press start.	Wait for beep (Beeping 23 min. after start)	After the beep, stir well and press start. When done, mash well and use in recipes as needed. This dal can be stored in refrigerator for 2-3 days and used as required.

NN-CT654M	Program 31
NN-CT644M	Program 31

**Mooli Sambar**  
Number of serves: 4 Servings

#### Accessory



Recipe	Step 1	Beep	Step 2
<b>Radish</b> 200 g <b>Sambar onions</b> 100 g <b>Water</b> 1 cup <b>Cooked, mashed dal*</b> 1 cup <b>Tamarind paste</b> 1 tsp or to taste <b>Sambar masala</b> 1 Tbsp or to taste <b>Salt to taste</b> <b>Water</b> 1 cup <b>Seasoning</b> <b>Oil</b> 1 Tbsp <b>Mustard</b> 1 tsp <b>Curry leaves</b> few * Auto menu - Cook Dal Expected total cooking time/18 min.	Peel and cut radish into ½ cm round slices. Peel the onions and cut larger ones into halves, leaving the small ones whole. Mix the dal with sambar masala, tamarind paste, salt and water. Place the vegetables in a MW safe casserole (capacity not less than 2 L) add 1 cup water. Cover with a lid and place in MWO. Select the auto menu and press start.	Wait for beep (Beeping 10 min. after start)	After the beep, add the dal mixture. Stir well and return to MWO. Do not cover. Press start. When done, prepare the seasoning and add. Mix well and serve hot. The sambar may thicken on cooling. Add boiled water to thin down.



## Auto Menu

### [3] Side Dish (Gravy)

NN-CT654M	Program 32	Palak Dal
NN-CT644M	Program 32	Number of serves: 4 Servings

Accessories

Recipe	Step 1	Beep	Step 2
<p>Cooked toor dal 1 ½ cups, mashed*</p> <p>Salt to taste</p> <p>Water 1 cup</p> <p>Oil 2 Tbsp</p> <p>Palak 2 cups, finely chopped</p> <p>Salt ½ tsp</p> <p>Green chillies 2, chopped</p> <p>Ginger 1 tsp, chopped</p> <p>Chilli powder ½ tsp</p> <p>Turmeric powder 1 tsp</p> <p>Coriander powder ½ tsp</p> <p>Cumin powder 2</p> <p>Cloves 2 pieces</p> <p>* Auto menu - Cook Dal</p> <p>Expected total cooking time/20 min.</p>	<p>Mix the dal with water and salt.</p> <p>Pour the oil in MW safe casserole (minimum capacity 2 L) add all the ingredients from palak to cinnamon. Place in MWO.</p> <p>Select the auto menu and press start.</p>	<p>Wait for beep (Beeping 8 min. after start)</p>	<p>After the beep, add dal, mix well.</p> <p>Return to MWO.</p> <p>Press start. When done, serve hot.</p>

### [3] Side Dish (Gravy)

NN-CT654M	Program 32
NN-CT644M	Program 32

Recipe
<p>Milk</p> <p>Corn flour</p> <p>Peeled fresh baby corn</p> <p>Grated coconut</p> <p>Green chillies</p> <p>Ginger</p> <p>Garlic</p> <p>Chilli powder</p> <p>Garam masala</p> <p>Water</p> <p>Salt to taste</p> <p>Fresh cream</p> <p>Expected total cooking time/20 min.</p>

NN-CT654M	Program 32
NN-CT644M	Program 32

Recipe
<p>Steamed vegetables</p> <p>Water/vegetable oil</p> <p>Coconut milk</p> <p>Salt to taste</p> <p>Oil</p> <p>Thai red curry paste</p> <p>*1 Broccoli, mushrooms, beans, cut into small pieces</p> <p>Expected total cooking time/20 min.</p>

## Auto Menu

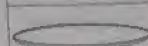
### Side Dish (Gravy)

Program 33

#### Baby Corn Curry

Number of serves: 3-4 Servings

Accessory



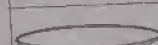
Recipe	Step 1	Beep	Step 2
<p>1 cup 2 tsp 150-200 g ½ cup 2 or to taste 1.5 cm piece 4 cloves ½ tsp ½ tsp ¼ cup 2-3 Tbsp</p> <p>Expected total cooking time/6 min.</p>	<p>Mix milk with corn flour. Slice the baby corn thinly. Grind coconut with green chillies, ginger, garlic, chilli powder and garam masala to a smooth paste, with some water. Mix the ground paste with baby corn and place in a MW safe 22 cm round dish. Add ¼ cup of water and salt. Cover with a lid and keep in MWO. Select the auto menu and press start.</p>	<p>Wait for beep (Beeping 2 min. after start)</p>	<p>After the beep, stir the milk and corn flour and add to the curry. Mix well and return to MWO. (Do not cover) Press start. When done, stir in the cream and serve hot.</p>

Program 34

#### Veg Red Curry

Number of serves: 4 Servings

Accessory



Recipe	Step 1	Beep	Step 2
<p>400 g ½ cup 1 cup 1 Tbsp 2 Tbsp or to taste</p> <p>Expected total cooking time/8 min.</p>	<p>Mix vegetables with water/stock, coconut milk and salt. Place the oil thai red curry paste (diluted with ¼ cup water) in a MW safe casserole (minimum capacity 1 ½ L). Keep it in MWO. Select the auto menu and press start.</p>	<p>Wait for beep (Beeping 3 min. after start)</p>	<p>After the beep, add the vegetable mixture, cover with a lid and press start. When done, serve hot.</p>



## Auto Menu

### [3] Side Dish (Gravy)

NN-CT654M Program 35  
NN-CT644M

**Prawn Green Curry**  
Number of serves: 4 Servings

Accessories

Recipe		Step 1	Beep	Step 2
Thai green curry paste	3 Tbsp	Place the curry paste in a MW safe 22 cm round dish. Add oil and mix well. Keep in MWO. Select the auto menu and press start.	Wait for beep (Beeping 3 min. after start)	After the beep, add prawns, water, coconut milk and salt. Mix well, cover with a lid and return to MWO. Press start. When done, let it stand for 10 min. Mix well and serve hot.
Oil	1 Tbsp			
Peeled prawns	400 g			
Water	½ cup			
Coconut milk	1 packet, 200 ml			
Salt to taste				
Expected total cooking time/9 min.				

NN-CT654M Program 36  
NN-CT644M

**Devilled Chicken**  
Number of serves: 4 Servings

Accessories

Recipe		Step 1	Beep	Step 2
Boneless chicken	400 g	Cut chicken into bite size pieces. Mix with Soya sauce, vinegar, sugar, salt and water. Pour the oil in a MW safe 22 cm round dish. Add shallots, ginger and garlic. Keep inside the MWO and press start.	Wait for beep (Beeping 5 min. after start)	After the beep, add chilli and cumin powder, stir well. Add chicken mixture, cover with a lid and return to MWO. Press start. When done, serve hot garnished with spring onions. (optional)
Soya sauce	1 tsp			
Vinegar	1 Tbsp			
Sugar	1 tsp			
Salt to taste				
Water	½ cup			
Oil	3 Tbsp			
Shallots (small onion)	75 g, sliced finely			
Garlic	8 cloves, minced			
Ginger	4 cm, minced			
Chilli powder	2 tsp			
Cumin powder	½ tsp			
Expected total cooking time/11 min.				

### [3] Side Dish (Gravy)

NN-CT654M Program 35  
NN-CT644M

Accessories

Pink masoor dal  
Water  
Chilli powder  
Turmeric powder  
Coriander powder  
Oil  
Cumin seeds  
Onion  
Cloves  
Cinnamon  
Salt and lime juice to taste  
Expected total cooking time/10 min.

NN-CT654M Program 36  
NN-CT644M

Accessories

Yellow pumpkin 500 g  
Chilli powder  
Turmeric powder  
Coriander powder  
Garam masala powder  
Ginger  
Green chilli  
Sugar  
Salt to taste  
Water  
Dry mango powder to taste  
Coriander leaves to garnish  
Sounf  
Fenugreek  
Cumin  
Asafoetida  
Oil  
Expected total cooking time/10 min.

## Auto Menu

### Side Dish (Gravy)

Accessory

MW-CT654M  
MW-CT644M

Program 37

Masoor Dal

Number of serves: 4 Servings

Accessory

Recipe	Step 1	Beep	Step 2
<p>125 g 1 ¼ cup 1 tsp ½ tsp ½ tsp 1 Tbsp 1 tsp, crushed ½ cup, chopped 2 2 Salt and lime juice to taste</p> <p>Expected total cooking time/24 min.</p>	<p>Soak the dal in water for 4-6 hours. Drain and add 1 ¼ cups of water and all the powders. Pour the oil in a MW safe casserole. (Minimum capacity 1 ½ L) Add onion, cumin, cloves and cinnamon. Keep in MWO. Select the auto menu and press start.</p>	<p>Wait for beep (Beeping 4 min. after start)</p>	<p>After the beep add the dal mixture. (Do not cover) Mix well and press start. When done, mash the dal, add salt and lime juice. If it is very thick, thin down with some boiling hot water.</p>

Accessory

MW-CT654M  
MW-CT644M

Program 38

Sweet Sour Pumpkin

Number of serves: 4 Servings

Accessory

Recipe	Step 1	Beep	Step 2
<p>500 g 1 tsp or to taste ½ tsp 1 tsp 1 tsp 1 tsp, minced 2-3, chopped 1 tsp ½ cup Dry mango powder to taste Coriander leaves to garnish 1 tsp ¼ tsp 1 tsp little 2 Tbsp</p> <p>Expected total cooking time/16 min.</p>	<p>Peel the pumpkin and cut into 1 cm cubes. Mix with all the powders, ginger, green chilli, salt and sugar. Add water. Coarsely powder sounf, fenugreek, cumin and asafetida together. Pour oil in a MW safe casserole. (Minimum capacity 1 ½ L) Add the prepared powder. Mix well and keep in MWO. Select the auto menu and press start.</p>	<p>Wait for beep (Beeping 8 min. after start)</p>	<p>After the beep, add the pumpkin mixture. Cover with a lid and return to MWO. When done, Mash the pumpkin lightly. Add dry mango powder and ½ cup boiling hot water. Mix well and serve garnished with coriander leaves.</p>



## Auto Menu

### [3] Side Dish (Gravy)

NN-CT654M Program 37

NN-CT644M

#### Masoor Dal

Number of serves: 4 Servings

#### Accessory



Recipe	Step 1	Beep	Step 2
Pink masoor dal 125 g Water 1 ¼ cup Chilli powder 1 tsp Turmeric powder ½ tsp Coriander powder ½ tsp Oil 1 Tbsp Cumin seeds 1 tsp, crushed Onion ½ cup, chopped Cloves 2 Cinnamon 2 Salt and lime juice to taste	Soak the dal in water for 4-6 hours. Drain and add 1 ¼ cups of water and all the powders. Pour the oil in a MW safe casserole. (Minimum capacity 1 ½ L) Add onion, cumin, cloves and cinnamon. Keep in MWO. Select the auto menu and press start.	Wait for beep (Beeping 4 min. after start)	After the beep add the dal mixture. (Do not cover) Mix well and press start. When done, mash the dal, add salt and lime juice. If it is very thick, thin down with some boiling hot water.
Expected total cooking time/24 min.			

NN-CT654M Program 38

NN-CT644M

#### Sweet Sour Pumpkin

Number of serves: 4 Servings

#### Accessory



Recipe	Step 1	Beep	Step 2
Yellow pumpkin 500 g Chilli powder 1 tsp or to taste Turmeric powder ½ tsp Coriander powder 1 tsp Garam masala powder 1 tsp Ginger 1 tsp, minced Green chilli 2-3, chopped Sugar 1 tsp Salt to taste Water ½ cup Dry mango powder to taste Coriander leaves to garnish Sounf 1 tsp Fenugreek ¼ tsp Cumin 1 tsp Asafoetida little Oil 2 Tbsp	Peel the pumpkin and cut into 1 cm cubes. Mix with all the powders, ginger, green chilli, salt and sugar. Add water. Coarsely powder sounf, fenugreek, cumin and asafoetida together. Pour oil in a MW safe casserole. (Minimum capacity 1 ½ L) Add the prepared powder. Mix well and keep in MWO. Select the auto menu and press start.	Wait for beep (Beeping 8 min. after start)	After the beep, add the pumpkin mixture. Cover with a lid and return to MWO. When done, Mash the pumpkin lightly. Add dry mango powder and ½ cup boiling hot water. Mix well and serve garnished with coriander leaves.
Expected total cooking time/16 min.			

## Auto Menu

### [4] Side Dish (Dry)

e.g.

Side Dish  
(Dry)



▲  
Up

▼  
Down



Start

- **Select desired category.**  
The auto indicator lights and the program number 39 (NN-CT654M)/33 (NN-CT644M) appears in the display.

- **Press Up/Down pad to select the suitable number in below chart.**

- **Press Start**

NN-CT654M	<b>Program 39</b>
NN-CT644M	<b>Program 33</b>

#### Cook Vegetables

Accessories

Recipe	Step 1
Fresh vegetables 500 g Water 2 Tbsp Expected total cooking time/10 min.	Cut the vegetables into medium size pieces (1-1.5 cm cubes/slices). Sprinkle with water. Place in a wide shallow MW safe dish and cover with a lid. Place in MWO, select the auto menu and press start. When done, use in recipes as needed.

NN-CT654M	<b>Program 40</b>
NN-CT644M	<b>Program 34</b>

#### Steam Fish

Accessories

Recipe	Step 1
Fish slices 400 g (not more than 2 cm thick) Expected total cooking time/6 min. 30 sec.	Place the fish slices in a single layer in a MW safe flat dish. Sprinkle some water. Cover with a lid and keep in MWO. Select the auto menu and press start. When done, let it stand for 10 min. Use in fish cutlet, spicy fish scramble or other dishes as required.

NN-CT654M	<b>Program 41</b>
NN-CT644M	<b>Program 35</b>

#### Potato Curry

Number of serves: 4 Servings

Accessories

Recipe	Step 1	Beep	Step 2
Cooked potato* 500 g Chilli powder 1 tsp or to taste Turmeric powder ½ tsp Garam masala powder ½ tsp Salt to taste Water ¼ cup Oil 3-4 Tbsp Mustard 1 tsp Cumin seeds 1 tsp * Auto menu - Cook Potato Expected total cooking time/8 min.	Peel and cut potatoes into 3 cm cubes. Mix all the powders and salt with the water and mix with the potatoes. Pour the oil in a MW safe 20-22 cm round dish. Add mustard and cumin seeds. Place in MWO. Select the auto menu and press start.	Wait for beep (Beeping 3 min. after start)	After the beep, add the potatoes, mix well, and cover with a lid. Return to MWO and press start. When done, serve hot.

### [4] Side Dish

NN-CT654M  
NN-CT644M

Cooked chicken  
Green chillies  
Ginger  
Mint leaves  
Coriander leaves  
Tomato puree  
Chilli powder  
Pepper powder  
Cumin powder  
Coriander powder  
Salt to taste  
Chicken stock  
Oil  
Onion  
\* Auto menu -  
Expected total

NN-CT654M  
NN-CT644M

Use any big flat  
black pomfret  
Fish slices  
Lime juice  
Pepper powder  
Banana leaves  
Oil to brush  
Chutney  
Grated coconut  
Green chillies  
Ginger  
Garlic  
Cumin seeds  
Coriander leaves  
Salt to taste  
Expected total



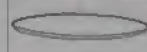
## Auto Menu

### [4] Side Dish (Dry)

NN-CT654M Program 42  
NN-CT644M Program 36

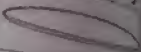
**Chicken Kadai Masala**  
Number of serves: 4 Servings

Accessory



Recipe		Step 1	Beep	Step 2
Cooked chicken*	500 g	Remove the skin and bones from chicken and flake the meat. Mix it with all the ingredients from green chillies to stock/water. Pour the oil in a MW safe 20-22 cm round dish. Add onion, mix well and place in MWO Select the auto menu and press start.	Wait for beep (Beeping 8 min. after start)	After the beep, add the chicken, mix well, cover with a lid and press start. When done, serve hot.
Green chillies	2, finely chopped			
Ginger	3 cm piece, finely chopped			
Mint leaves	2 Tbsp, chopped			
Coriander leaves	2 Tbsp, chopped			
Tomato puree	¼ cup			
Chilli powder	¾ tsp or to taste			
Pepper powder	½ tsp			
Cumin powder	½ tsp			
Coriander powder	¾ tsp			
Salt to taste				
Chicken stock/water	¼ cup			
Oil	2 Tbsp			
Onion	1 ½ cups, chopped finely			
* Auto menu - Cook Chicken				
Expected total cooking time/16 min.				

Accessory



1.5 cm cubes/  
allow MW safe  
the auto menu  
needed.

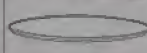
Accessory



NN-CT654M Program 43  
NN-CT644M Program 37

**Chutney Fish**  
Number of serves: 4 Servings

Accessory



Recipe		Step 1
Use any big flaky fish like king fish, Bektu or black pomfret		If the fish slices are big, cut each into 2 pieces and discard the centre bone. Apply lime juice and pepper on both sides. Cut banana leaves into pieces, large enough to wrap the fish slices. Plunge the leaves in boiling hot water for 5 min. Drain and wipe the leaves and brush the shiny side with oil. Grind all the ingredients for chutney together using minimum amount of water. Apply chutney to both sides of fish slices and place each on the greased side of a banana leaf. Fold the leaves to make neat parcels. Secure with thread. Place the parcels on the turn table, along the outer edge. Select the auto menu and press start. When done, let it stand for 5-7 min. Serve hot.
Fish slices	400 g (1 cm thick)	
Lime juice	2 Tbsp	
Pepper powder	½ tsp	
Banana leaves	few	
Oil to brush		
Chutney		
Grated coconut	1 cup	
Green chillies	6-8	
Ginger	2 cm	
Garlic	4 cloves	
Cumin seeds	1 tsp	
Coriander leaves	¾ cup, chopped	
Salt to taste		
Expected total cooking time/5 min.		

Accessory



Step 2

beep, add the  
mix well, and  
th a lid. Return  
and press  
one, serve hot

## Auto Menu

### [4] Side Dish (Dry)

NN-CT654M	Program 44
NN-CT644M	Program 38

**Sprouted Moong Salad**  
Number of serves: 4 Servings

Accessories

Recipe	Step 1
Sprouted green gram 1 cup Tomato ½ cup, chopped Onion ½ cup, chopped Green chillies 2, minced Ginger 1 tsp, minced Pomegranate seeds 1 cup Salt, sugar and lime juice to taste Chaat masala to taste Coriander leaves 3 Tbsp, chopped Mint leaves 3 Tbsp, chopped Expected total cooking time/7 min.	Place the sprouted moong in a MW safe steamer. Pour 1 cup of boiling hot water in the lower container of the steamer. Cover and keep in MWO. Select the auto menu and press start. When done, cool the sprouts and mix with rest of the ingredients.

NN-CT654M	Program 45
NN-CT644M	Program 39

**Stuffed Brinjal**  
Number of serves: 4 Servings

Accessories

Recipe	Step 1	Beep	Step 2
Small purple brinjals 500 g Onion 1 ½ cups, very finely chopped Curry powder 1 Tbsp or to taste Garam masala powder 1 tsp Salt to taste Jaggery powder 1-2 Tbsp, optional Oil 3 Tbsp Expected total cooking time/13 min.	Cut away the stalks from brinjals. Slit the brinjals into four, without separating the four pieces. Mix all the ingredients from onion to jaggery together. Add one Tbsp of oil and mix well. Stuff the brinjals with this mixture. Arrange them in a wide, shallow MW safe dish, keeping the larger ones on the outer edge and smaller ones in the middle, in a single layer. Cover with a lid. Place in MWO. Select the auto menu and press start.	Wait for beep (Beeping 8 min. after start)	After the beep, open the lid and pour the remaining oil all over the brinjals. Stir well and return to MWO without the cover. Press start. When done serve hot.

### [4] Side Dish

NN-CT654M
NN-CT644M

Minced mutton  
 Curds  
 Tomato puree  
 Chilli powder  
 Coriander powder  
 Cumin powder  
 Garam masala  
 Salt to taste  
 Oil  
 Onion  
 Ginger  
 Garlic  
 Mint leaves  
 Coriander leaves  
 Expected total c

NN-CT654M
NN-CT644M

This is a very sp  
 and green chillie  
 preferred.  
 Steamed King fi  
 Chilli powder  
 Turmeric powde  
 Salt to taste  
 Oil  
 Onion  
 Ginger  
 Garlic  
 Green chillies  
 Coriander leave  
 \* Auto menu - S  
 Expected total c



## Auto Menu

### [4] Side Dish (Dry)

NN-CT654M Program 46

NN-CT644M Program 40

#### Kheema Masala

Number of serves: 4 Servings

Accessory

Recipe		Step 1	Beep	Step 2
Minced mutton	500 g	Mix the minced mutton with curds, tomato puree, all the powders and salt. Marinate for 30 min. Pour the oil in a MW safe casserole. Add onion, ginger and garlic. Mix well and keep inside the MWO. Press start.	Wait for beep (Beeping 15 min. after start)	After the beep, add the kheema mixture. Mix well, cover with a lid and press start. When done, mix in the mint and coriander leaves. Serve hot after 5 min.
Curds	½ cup			
Tomato puree	¼ cup			
Chilli powder	2 tsp or to taste			
Coriander powder	2 tsp			
Cumin powder	1 tsp			
Garam masala powder	1 tsp			
Salt to taste				
Oil	4 Tbsp			
Onion	2 ½ cups, minced			
Ginger	2 tsp, minced			
Garlic	10 cloves, Minced			
Mint leaves	3 Tbsp, chopped			
Coriander leaves	3 Tbsp, chopped			
Expected total cooking time/23 min.				

NN-CT654M Program 47

NN-CT644M Program 41

#### Spicy Fish Scramble

Number of serves: 4 Servings

Accessory

Recipe		Step 1	Beep	Step 2
This is a very spicy recipe. The chilli powder and green chillies may be reduced if preferred.		Remove the skin and bones from fish and flake the fish. Mix it with chilli powder, turmeric powder and salt. Pour the oil in a 22 cm round dish. Add onion, ginger, garlic and green chillies. Mix well and keep in MWO. Select the auto menu and press start.	Wait for beep (Beeping 15 min. after start)	After the beep, add the fish mixture. Mix well, cover with a lid and return to MWO. Press start. When done, mix in the coriander leaves and serve hot.
Steamed King fish*	400 g			
Chilli powder	2 tsp or to taste			
Turmeric powder	½ tsp			
Salt to taste				
Oil	4 Tbsp			
Onion	2 ½ cups, minced			
Ginger	3 tsp, minced			
Garlic	15 cloves, minced			
Green chillies	4-6, minced			
Coriander leaves	4 Tbsp, chopped			
* Auto menu - Steam Fish				
Expected total cooking time/23 min.				

## Auto Menu

### [4] Side Dish (Dry)

NN-CT654M Program 48  
NN-CT644M Program 42

**Hot and Sour Plantain**  
Number of serves: 4 Servings

Accessory

Recipe		Step 1	Beep	Step 2
Red chillies	5-6	Dry roast all the ingredients from red chillies to asafoetida and powder coarsely. Mix with oil. Peel the plantains and cut into 2 cm cubes. Mix with the masala paste. Mix salt and tamarind paste with water and add to plantain. Place the mixture in MW safe 22 cm round dish. Cover with a lid and keep in MWO. Select the auto menu and press start.	Wait for beep (Beeping 5 min. after start)	After the beep, stir the plantains well. Return to MWO (do not cover.) Press start. When done, serve hot.
Coriander seeds	2 tsp			
Cumin seeds	1 tsp			
Fenugreek (methi)	¼ tsp			
Pepper	½ tsp			
Mustard	½ tsp			
Asafoetida	little			
Oil	2 Tbsp			
Curry plantain	2 large (about 400 g)			
Salt to taste				
Tamarind paste	1 tsp			
Water	¼ cup			
Expected total cooking time/8 min.				

NN-CT654M Program 49  
NN-CT644M Program 43

**Paneer Burji**  
Number of serves: 3-4 Servings

Accessory

Recipe		Step 1	Beep	Step 2
Paneer	200 g, grated	Mix paneer with all the ingredients from chilli powder to tomato puree. Cover and keep aside. Pour the oil in a MW safe 20-22 cm round dish. Add onion, mix well and keep inside the MWO. Select the auto menu and press start.	Wait for beep (Beeping 5 min. after start)	After the beep, add the paneer mixture, cover with a lid and return to the MWO. Press start. When done, serve hot, garnished with coriander leaves.
Chilli powder	¾ tsp or to taste			
Turmeric powder	½ tsp			
Coriander powder	½ tsp			
Cumin powder	½ tsp			
Garam masala powder	½ tsp			
Salt to taste				
Water	½ cup			
Tomato puree	2 Tbsp			
Oil	2 Tbsp			
Onion	½ cup, chopped finely			
Coriander leaves to garnish				
Expected total cooking time/12 min.				



## Auto Menu

### [4] Side Dish (Dry)

NN-CT654M Program 50  
NN-CT644M

Avial

Number of serves: 3-4 Servings

Accessory



Recipe		Step 1	Beep	Step 2
Yellow pumpkin	100 g	<p>Peel the first four vegetables and cut into thin long pieces like finger chips. Cut the beans in same length and slit. Grind coconut with green chillies and ginger to a coarse paste.</p> <p>Place the vegetables in a MW safe dish (capacity not less than 1 ½ L) add water and cover with a lid.</p> <p>Place in the MWO, select the auto menu and press start.</p>	<p>Wait for beep (Beeping 10 min. after start)</p>	<p>After the beep, add the ground paste, salt and curry leaves. Mix well, cover the dish and press start. When done, cool for 15-20 min. Beat the curds till smooth and add to the avial. Add coconut oil, (optional) and mix. Serve.</p>
White pumpkin	100 g			
Carrot	100 g			
Curry plantain	100 g			
Beans	100 g			
Water	1 cup			
Grated coconut	1 cup			
Green chillies	3-4			
Ginger	2 cm piece			
Salt to taste	few			
Curry leaves	½ cup			
Curds	½ cup			
Coconut oil	1 tsp, optional			
Expected total cooking time/13 min.				

NN-CT654M Program 51  
NN-CT644M

Cauliflower Sabji

Number of serves: 3 Servings

Accessory



Recipe		Step 1	Beep	Step 2
Cauliflower pieces	3 cups (about 250 g)	Combine cauliflower pieces with cumin and turmeric powders. Dissolve salt in 1 Tbsp of water and add. Pour the oil in a MW safe wide dish. (20-22 cm round) Add onion, tomato and green chillies. Mix well and place in MWO. Select the auto menu and press start.	Wait for beep (Beeping 4 min. after start)	After the beep add cauliflower. Mix well, spread evenly in the dish and cover with a lid. Return to MWO and press start. When done, keep covered for 3 min. Mix well and serve hot.
Cumin powder	1 tsp			
Turmeric powder	½ tsp			
Salt to taste				
Oil	2 Tbsp			
Onion	½ cup finely chopped			
Tomato	½ cup chopped			
Green chillies	2-3, chopped			
Expected total cooking time/12 min.				

## Auto Menu

### [4] Side Dish (Dry)

NN-CT654M Program 52

NN-CT644M Program 44

#### Bhindi Masala

Number of serves: 3 Servings

Accessory

Recipe		Step 1	Beep	Step 2
Bhindi	350 g	Cut bhindi into 2-3 cm long pieces. Mix with all the powders. Dissolve salt in 1 Tbsp of water and mix with bhindi. Pour the oil in a MW safe wide dish (20-22 cm round). Add onion and ajwain (optional). Place in MWO. Select the auto menu and press start.	Wait for beep (Beeping 6 min. after start)	After the beep, add bhindi and mix well. Spread evenly in the dish. Cover and return to MWO. Press start. When done, let it stand for 5 min. Mix in time just and serve hot.
Chilli powder	¼ tsp or to taste			
Turmeric powder	¼ tsp			
Garam masala powder	¼ tsp			
Salt to taste				
Oil	2 Tbsp			
Onion	1 ½ cup, finely chopped			
Ajwain	¼ tsp, optional			
Lime juice to taste				
Expected total cooking time/14 min.				

### [5] Starter

e.9

• Salt  
The  
and  
53  
45  
in the

NN-CT654  
NN-CT644

Butter  
Onion  
Celery  
Garlic  
Tomato  
Tomato puree  
Water  
Milk  
Salt and pepper  
Fresh coriander  
Coriander leaves  
Expected to

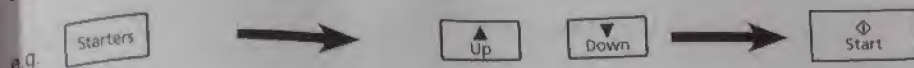
NN-CT654  
NN-CT644

Butter  
Chopped onion  
Chopped celery  
Chopped garlic  
Water/stock  
Low fat milk  
Salt and pepper  
Chopped coriander  
Expected to



## Auto Menu

### (5) Starters



- **Select desired category.**  
The auto indicator lights and the program number 53 (NN-CT654M)/45 (NN-CT644M) appears in the display.

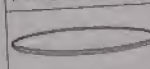
- **Press Up/Down pad to select the suitable number in below chart.**

- **Press Start Pad.**

NN-CT654M	<b>Program 53</b>
NN-CT644M	<b>Program 45</b>

**Tomato Soup**  
Number of serves: 4 Servings

#### Accessory



Recipe		Step 1	Beep	Step 2
Butter	2 Tbsp	Place butter, onion, celery and garlic in a MW safe casserole (minimum capacity 2 L). Place in MWO, select the auto menu and press start.	Wait for beep (Beeping 5 min. after start)	After the beep, add tomato, tomato puree and water. Cover with a lid and press start. When done, cool and blend till smooth. Add milk (pre boiled and cooled) and cream (optional). Add salt and pepper to taste. Reheat before serving. (Auto menu reheat-soup) Serve drizzled with extra cream (optional) and coriander leaves or parsley.
Onion	1/3 cup, chopped			
Celery	1/4 cup, chopped			
Garlic	4 cloves, chopped			
Tomato	250 g, chopped			
Tomato puree	1/3 cup			
Water	2 cups			
Milk	1 cup			
Salt and pepper to taste				
Fresh cream	1/4 cup, optional			
Coriander leaves or parsley to garnish				
Expected total cooking time/32 min.				

NN-CT654M	<b>Program 54</b>
NN-CT644M	<b>Program 46</b>

**Mushroom Soup**  
Number of serves: 4 Servings

#### Accessory



Recipe		Step 1
Button mushroom	200 g, sliced	Place all the ingredients from mushroom to water/stock in a MW safe casserole (not less than 2 L capacity). Cover with lid and place in the MWO. Select the auto menu. Press start. When done, cool the contents till just warm. Blend in a mixer. Add milk, (pre boiled) salt and pepper. Reheat before serving (auto menu reheat soup) and garnish with coriander or parsley.
Chopped onion	1/3 cup	
Chopped celery	1/2 cup	
Chopped garlic	2 Tbsp	
Water/stock	2 cups	
Low fat milk	1 cup	
Salt and pepper to taste		
Chopped coriander or parsley to garnish		
Expected total cooking time/21 min.		

## Auto Menu

### [5] Starters

NN-CT654M	<b>Program 55</b>	<b>Chicken Vegetable Soup</b>
NN-CT644M	<b>Program 47</b>	Number of serves: 4 Servings

Accessory

Recipe	Step 1	Beep	Step 2
Bone less chicken fillet 250 g Water/chicken stock 3 cup Celery ½ cup, chopped Onion ½ cup chopped Salt to taste Broccoli 100 g, cut into bite size pieces Carrot 50 g, cut into ¼ thick slices Green and red capsicum 50 g, cut into 1.5 cm pieces Pepper powder to taste Soya sauce 2 tsp Monosodium glutamate ¼ tsp, optional Expected total cooking time/31 min.	Cut the chicken into 2 cm cubes. Place in a MW safe casserole. (Capacity not less than 2 L) add water/stock, celery onion and salt and place in MWO. Select the auto menu and press start.	Wait for beep (Beeping 16 min. after start)	After the beep, add all the vegetables. Cover and return to MWO. When done, add pepper and more salt if needed. Add soya sauce and monosodium glutamate (optional). Serve hot.

NN-CT654M	<b>Program 56</b>	<b>Vegetable Soup</b>
NN-CT644M	<b>Program 48</b>	Number of serves: 4 Servings

Accessory

Recipe	Step 1
Mixed vegetables*1 250 g Water/veg stock 500 ml Onion ½ cup, minced Garlic 4 flakes, minced Celery ¼ cup, chopped Salt and pepper to taste Low fat milk 250 ml *1 Carrot, beans, broccoli, Mushroom, yellow pumpkin, Khol khol, etc. Expected total cooking time/16 min.	Cut vegetables into cubes and mince in food processor or mixer. Place in a MW safe casserole (minimum capacity 2 L). Add water/stock, onion, garlic, celery, salt and pepper. Cover with a lid and place in the MWO. Select the auto menu and press start. When done, cool it. Take about 1 cup of the vegetables and little cooking liquid and blend till smooth. Add it to the remaining soup. Add milk. Reheat before serving. (Auto menu reheat soup)

### [5] Starters

NN-CT654M  
NN-CT644M

Mashed cook  
Water  
Tomato 1 small  
Tomato puree  
Rasam powder  
Curry leaves  
Salt to taste  
Lime juice  
Seasoning  
Oil  
Mustard

Expected tot

NN-CT654M  
NN-CT644M

Green peas  
Potato  
Onion  
Ginger  
Green chili  
Cumin powder  
Coriander powder  
Cinnamon powder  
Water/vegetables  
Palak  
Mint leaves  
Coriander leaves  
Salt, pepper

Expected tot



# Auto Menu

## [5] Starters

NN-CT654M	Program 57
NN-CT644M	Program 49

**Tomato Rasam**  
Number of serves: 4 Servings

### Accessory



Recipe	Step 1
Mashed cooked dal 2 Tbsp Water 2 cups Tomato 1 small, chopped into ¼ cm pieces Tomato puree 2 Tbsp Rasam powder 1 Tbsp or to taste Curry leaves few Salt to taste Lime juice 1-2 Tbsp Seasoning Oil 1 Tbsp Mustard 1 tsp  Expected total cooking time/11 min.	Mix the dal well with water. Add rest of the ingredients except lime juice and the seasoning ingredients. Pour the dal mixture in a MW safe casserole. (Minimum capacity 1 ½ L) (Do not cover) Place in MWO and press start. When done, add lime juice. Prepare the seasoning (tadka, bagar) and add. Mix well and serve hot garnished with coriander leaves.

NN-CT654M	Program 58
NN-CT644M	Program 50

**Hara Shorba**  
Number of serves: 4 Servings

### Accessory



Recipe	Step 1	Beep	Step 2
Green peas 150 g Potato 1 small, grated Onion 1 medium size, chopped Ginger 2 cm slice (do not chop) Green chilli 1, chopped Cumin powder ½ tsp Coriander powder ½ tsp Cinnamon powder ½ tsp Water/vegetable stock 2 cups Palak 5-6 leaves, chopped Mint leaves 2 Tbsp, chopped Coriander leaves 2 Tbsp, chopped Salt, pepper and lime juice to taste  Expected total cooking time/22 min.	Place the green peas, potato, onion, ginger, green chilli and all the powders in a MW safe Casserole (minimum capacity 2 L). Add water or stock. Cover with a lid and keep in MWO. Select the auto menu and press start.	Wait for beep (Beeping 17 min. after start)	After the beep, add palak, mint and coriander leaves. Cover and return to MWO. Press start. When done, cool the mixture. Lift out the ginger and discard. Blend the soup and add 1 more cup of water or stock. Add salt, pepper and lime juice to taste. Reheat before serving. (Auto menu reheat soup)

## Auto Menu

### [5] Starters

NN-CT654M Program 59

NN-CT644M Program 51

Cook Potato

Accessory

Recipe	Step 1	Beep	Step 2
<p>Potatoes 4, total wt about 500 g</p> <p>Expected total cooking time/10 min.</p>	<p>Wash the potatoes and prick all over with a fork. Place them on the turn table in MWO like the spokes of a wheel. Select auto menu and press start.</p>	<p>Wait for beep (Beeping 5 min. after start)</p>	<p>After the beep turn over the potatoes and press start. When done, wrap them in a clean cloth and leave aside for 10 min. Peel and use in curries, cutlets and other recipes where boiled potatoes are needed. Can be stored in refrigerator up to 3 days and used as required.</p>

NN-CT654M Program 60

NN-CT644M Program 52

Idly

Number of serves: 2 Servings

Accessory

Recipe	Step 1
<p>Take a two plate idly steamer and grease the plates. Pour idly batter (room temperature) in the plates, filling the moulds up to <math>\frac{3}{4}</math> levels.</p> <p>Expected total cooking time/3 min.</p>	<p>Pour <math>\frac{3}{4}</math> cup of boiling hot water in the lower container of the steamer. Place the plates in it and cover with the lid. Keep in MWO and press start. When done, take it out. Let the idlies cool for 2-3 min. before removing from plates. Serve hot with chutney/sambar.</p>

### [5] Starters

NN-CT654M

NN-CT644M

Bread cubes  
Oil  
Salt  
Chopped garlic  
Expected total

NN-CT654M

NN-CT644M

Besan  
Salt  
Sugar  
Citric acid  
Water  
Cooking Soda  
Very hot water  
Seasoning  
Oil  
Mustard seeds  
Cumin seeds  
Green chillies  
Curry leaves  
Hot water  
Expected total



## Auto Menu

### [5] Starters

NN-CT654M Program 59

NN-CT644M Program 51

#### Cook Potato

Accessory

Recipe	Step 1	Beep	Step 2
<p>Potatoes 4, total wt about 500 g</p> <p>Expected total cooking time/10 min.</p>	<p>Wash the potatoes and prick all over with a fork. Place them on the turn table in MWO like the spokes of a wheel. Select auto menu and press start.</p>	<p>Wait for beep (Beeping 5 min. after start)</p>	<p>After the beep turn over the potatoes and press start. When done, wrap them in a clean cloth and leave aside for 10 min. Peel and use in curries, cutlets and other recipes where boiled potatoes are needed. Can be stored in refrigerator up to 3 days and used as required.</p>

NN-CT654M Program 60

NN-CT644M Program 52

#### Idly

Number of serves: 2 Servings

Accessory

Recipe	Step 1
<p>Take a two plate idly steamer and grease the plates. Pour idly batter (room temperature) in the plates, filling the moulds up to <math>\frac{3}{4}</math> levels.</p> <p>Expected total cooking time/3 min.</p>	<p>Pour <math>\frac{3}{4}</math> cup of boiling hot water in the lower container of the steamer. Place the plates in it and cover with the lid. Keep in MWO and press start. When done, take it out. Let the idlies cool for 2-3 min. before removing from plates. Serve hot with chutney/sambar.</p>

## Auto Menu

### (5) Starters

NN-CT654M Program 61

NN-CT644M Program 53

#### Soup Bread Cubes

#### Accessory



Recipe		Step 1	Beep	Step 2
Bread cubes	3 cups, heaped	Cut 2-3 days old bread slices into 1.5 cm cubes to get 3 heaped cups of cubes. Toss them with oil, garlic and salt. Spread in a wide MW safe dish. Keep in MWO. Select the auto menu and press start.	Wait for beep (Beeping 3 min. after start)	After the beep stir well and press start. When done, let them cool completely, (during this time they will become crisp) Serve with soup or a light snack. * French loaf or bread cut in thick slices give better result in this recipe.
Oil	3 Tbsp			
Salt	1/2 tsp			
Chopped garlic	2 tsp, optional			
Expected total cooking time/6 min.				

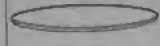
NN-CT654M Program 62

NN-CT644M Program 54

#### Dhokla

Number of serves: 3-4 Servings

#### Accessory



Recipe		Step 1
Besan	1 cup	Grease a 18-20 cm round MW safe round dish, cover the base with butter paper and grease the paper.
Salt	1 tsp	
Sugar	1 tsp	
Citric acid	1 tsp	
Water	3/4 cup	Mix besan with salt, sugar and citric acid. Add water and mix till smooth. Dissolve soda in very hot water and add to the besan mixture. Mix well (the batter will rise rapidly) and pour in the greased dish. Place in MWO. Select the auto menu and press start. When done, cool the dhokla, turn out on a plate and cut into pieces.
Cooking Soda	1 tsp	
Very hot water	1/4 cup	
Seasoning		
Oil	2 Tbsp	Prepare the seasoning (tadka), mix with hot water and pour evenly over the dhokla. Leave aside at least for 15- 20 min. Serve garnished with grated coconut and coriander leaves.
Mustard seeds	1/2 tsp	
Cumin seeds	1/2 tsp	
Green chillies	2, slit	
Curry leaves	few	
Hot water	1/2 cup	
Expected total cooking time/5 min. 30 sec.		



## Auto Menu

### [5] Starters

NN-CT654M	Program 63
NN-CT644M	Program 55

**Chilli Cheese Toast**  
Number of serves: 2 Servings

Accessory



Note: Usage of crispy plate or a flat aluminum/stainless steel plate by customer is recommended for better performance.

Recipe	Step 1	Beep	Step 2
Bread 4 slices (Standard size)	Crush the garlic and green chillies and mix with the cheese spread.	Wait for beep	After the beep, turn over the bread slices and apply cheese spread. Sprinkle 1 Tbsp of grated cheese on each slice. Return to the oven and press start. When done, serve hot.
Cheese spread 4 Tbsp	Place the bread slices on crispy plate. Keep it on the high rack and place in MWO. Select the auto menu and press start.	(Beeping 3 min. 30 sec. after start)	
Garlic 2 cloves, chopped			
Green chilli 1, chopped			
Cheddar/mozzarella cheese 4 Tbsp, grated			
Expected total cooking time/5 min. 30 sec.			

NN-CT654M	Program 64
NN-CT644M	Program 56

**Pizza**  
Number of serves: 1 Serving

Accessory



Note: Usage of crispy plate or a flat aluminum/stainless steel plate by customer is recommended.

Recipe	Step 1	Beep	Step 2
Pizza base (store bought) 1	Grease the crispy plate with oil and place the pizzabase on it. Spread sauce on top, leaving 1 cm margin all round. Sprinkle cheese over the sauce. Arrange the cooked vegetable of your choice or paneer or cooked chicken over the cheese. Top with some chopped onion and capsicum. Brush the margin with oil and sprinkle some oil all over the topping. Press convection pad, and press Up/Down to set 200 °C for preheat, then press start. (The oven will preheat.)	Wait for beep (Beeping for preheat finish notice)	After the beep, place the crispy plate with pizza inside the MWO on high rack. Select the auto menu and press start. When done serve hot.
Pizza sauce 2 Tbsp			
Topping			
Cooked vegetables/Paneer/chicken			
Chopped onion and capsicum			
Pizza cheese 2-3 Tbsp, grated			
Oil to brush			
Expected total cooking time/5 min. (Excluding preheat time)			

# Auto Menu

## [5] Starters

NN-CT654M	Program 65
NN-CT644M	Program 57

**Sausage**  
Number of serves: 2 Servings

### Accessory



Note: Usage of crispy plate or a flat aluminum/stainless steel plate by customer is recommended for better performance.

Recipe		Step 1
Frozen sausages (store bought)	4	Take out the sausages from the freezer and let thaw according to the instructions on the pack. Brush the crispy plate with 1 Tbsp of oil. Place sausages on it and brush them with oil. Place the plate on the high rack and place in MWO. Select the auto menu and press start. When done, serve hot.
Expected total cooking time/8 min.		

NN-CT654M	Program 66
NN-CT644M	Program 58

**Upma**  
Number of serves: 3 Servings

### Accessory



Recipe		Step 1	Beep	Step 2
Water	500 ml	Pour the water in a MW safe 20-22 cm round dish. Place in MWO. Select the auto menu and press start.	Wait for beep (Beeping 5 min. after start)	After the beep add the upma mix and ghee. Mix well. Cover and return to MWO. Press start. When done serve hot garnished with coriander leaves.
Upma mix (store bought)	200 g			
Ghee/oil	1-2 Tbsp			
Expected total cooking time/7 min.				



## Auto Menu

### [5] Starters

NN-CT654M	Program 67
NN-CT644M	Program 59

**Aloo Poha**  
Number of serves: 3-4 Servings

Accessory

Recipe	Step 1	Beep	Step 2
Poha of medium thickness 2 cups Cooked potato cubes* 1 cup Turmeric powder ½ tsp Salt to taste Sugar to taste Oil 2 Tbsp Cloves 3 Cinnamon 2 pieces Onion ½ cup finely chopped Green chillies 2-3, chopped Curry leaves few Lime juice to taste Grated coconut ½ cup Coriander leaves 1 Tbsp, chopped * Auto menu - Cook Potato	Soak poha in water till soft but not mushy. Gently squeeze out excess water and spread the poha on a wide plate. Mix it with potatoes, turmeric powder, salt and sugar. Combine all the ingredients from oil to curry leaves in a MW safe casserole (capacity not less than 2 L). Place in MWO and select the auto menu. Press start.	Wait for beep (Beeping 4 min. after start)	After the beep, add the poha mixture. Sprinkle some water and mix well. Cover with a lid and return to the MWO. Press start. When done, add lime juice, grated coconut and coriander leaves. Mix well and serve hot.
Expected total cooking time/9 min.			

NN-CT654M	Program 68
NN-CT644M	Program 60

**Spicy Corn**  
Number of serves: 4 Servings

Accessory

Recipe	Step 1	Beep	Step 2
Tomato puree ½ cup Maida 2 Tbsp Sugar ½ tsp Salt to taste Water 1 cup Cooked sweet corn kernels 1 cup Butter 3 Tbsp Onion ½ cup, chopped Garlic 2 tsp minced Chilli powder 1 tsp or to taste Kasoori Methi 1 tsp Fresh cream ¼ cup	Mix tomato puree with Maida and stir till smooth. Add sugar, salt, water and sweet corn. Place the butter in a MW safe 18-20 cm round dish. Add onion, garlic, chilli powder and kasoori methi. Mix well and place inside the MWO. Select the auto menu and press start.	Wait for beep (Beeping 5 min. after start)	After the beep, add the corn mixture. Stir well and return to MWO and press start. When done, stir in the cream and serve hot on toast.
Expected total cooking time/10 min.			

# Auto Menu

## 5] Starters

NN-CT654M **Program 69**

NN-CT644M **Program 61**

### Rawa Idly

Number of idlies: yield 8 idlies

#### Accessory



Recipe		Step 1
Rawa Idly mix	1 cup	<p>Prepare the batter as per the instruction on the packet. Keep aside for 10 minutes. Grease the MW safe idly plates and fill with the batter. Pour ½-¾ cup of boiling hot water in the base of the idly steamer. Place the idly plates in it. Cover with the lid and keep in MWO. Select the auto menu and press start. When done, cool for 2 minutes. Remove from plates and serve hot with chutney.</p>
Curds	1 ½ cups	
Coriander leaves	2 Tbsp, chopped	
Expected total cooking time/4 min.		

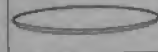
NN-CT654M **Program 70**

NN-CT644M **Program 62**

### Instant Noodles

Number of serves: 1 Serving

#### Accessory



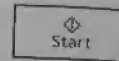
Recipe		Step 1	Beep	Step 2
Instant noodle packet	1	<p>Break the noodle slab into 2 pieces. Pour the water in a MW safe bowl (minimum capacity ½ L). Keep in MWO. Select the auto menu and press start.</p>	<p>Wait for beep (Beeping 1 min. 30 sec. after start)</p>	<p>After the beep, add the noodles and taste maker. Mix well and return to MWO. Press start. When done, let it stand for a couple of minutes, before serving.</p>
Water	250 ml			
Expected total cooking time/4 min.				



## Auto Menu

### [6] Tandoori Menu

e.g.



- **Select desired category.**  
The auto indicator lights and the program number 71 (NN-CT654M)/ 63 (NN-CT644M) appears in the display.

- **Press Up/Down pad to select the suitable number in below chart.**

- **Press Start Pad.**

NN-CT654M Program 71

NN-CT644M Program 63

**Paneer Tikka**

Number of serves: 4 Servings

Accessory



Recipe	Step 1	Beep	Step 2
Paneer 2 packets, 200 g each Curd ½ cup Ginger-garlic paste 1 Tbsp Chilli powder 1 tsp or to taste Garam masala 1 tsp Salt to taste Oil to brush Lime juice, garam masala/chaat masala to garnish Expected total cooking time/19 min.	Cut each block of paneer into 6 pieces. Beat the curds till smooth and mix with rest of the ingredients except the oil and garnish. Keep covered for 1-2 hours. Thread the pieces on thin metal skewers or bamboo skewers, piercing the pieces through their length. (If using bamboo skewers, soak them in water for 1 hour.) Brush the high rack with oil and place the skewers on it. Brush the pieces with oil. Keep the rack in MWO and place a heat proof glass/ crockery plate below it to catch the drippings. Select the auto menu and press start.	Wait for beep (Beeping 11 min. after start)	After the beep, take out the rack, turn over the skewers and brush the pieces with oil. Return to oven, press start. When done, serve the tikkas hot, sprinkled with lime juice and garam masala/chaat masala. (optional)

### [6] Tandoori Menu

NN-CT654M  
NN-CT644M

Chicken piece  
Lime juice  
Salt  
Curds  
Ginger-garlic  
Chilli powder  
Tandoori chicken  
Tandoori food  
Oil to brush  
Salt, chilli powder

Expected total  
(Excluding pre)

# Auto Menu

## [6] Tandoori Menu

NN-CT654M Program 72  
NN-CT644M Program 64

**Tandoori Chicken**  
Number of serves: 4 Servings

### Accessory



Recipe		Step 1	Beep 1	Step 2
Chicken pieces	8 (800 g)	<p>Make deep cuts all over the chicken pieces. Add lime juice and salt. Mix well and keep aside for 10 minutes. Beat the curds till smooth and add rest of the ingredients from ginger-garlic paste to tandoori food colour. Pour over the chicken. Mix well keep covered for 3-4 hours at room temperature or longer in refrigerator. (If kept in refrigerator, take out at least 30 minutes before cooking.)</p> <p>Mix 1 tsp of each, salt, chilli powder and garam masala together. Pick up the pieces from the marinade and shake away the excess marinade, and toss in the masala mix. Place the chicken pieces on high rack and brush with oil. Press convection pad, and press Up/Down to set 200 °C for preheat, then press start. (The oven will preheat).</p>	<p>Wait for beep (Beeping for preheat finish notice)</p>	<p>After the beep, place the rack with the chicken in MWO. Place a heat proof glass/crockery plate below the rack to catch the drippings. Select the auto menu and press start.</p>
Lime juice	4 Tbsp			
Salt	1 ½ tsp			
Curds	1 cup			
Ginger-garlic paste	2 Tbsp			
Chilli powder	2 tsp or to taste			
Tandoori chicken masala	2 tsp or to taste			
Tandoori food colour	little, optional			
Oil to brush				
Salt, chilli powder and garam masala	1 tsp each for final coating			
Expected total cooking time/25 min. (Excluding preheat time)			Beep 2	Step 3
			<p>Wait for beep (Beeping 16 min. after start)</p>	<p>After the beep, turn over the pieces and brush with oil. Press start. When done, garnish with onion rings and lemon pieces and serve hot with mint chutney.</p>



## Auto Menu

### [6] Tandoori Menu

NN-CT654M	Program 73
NN-CT644M	Program 65

**Chicken Tikka**  
Number of serves: 4 Servings

#### Accessory



Recipe	Step 1
<p>Bone less chicken breast 500 g</p> <p>Lime juice 2 Tbsp</p> <p>Salt to taste</p> <p>Curds 1 cup</p> <p>Ginger-garlic paste 1 Tbsp</p> <p>Tandoori chicken masala 2 Tbsp or to taste</p> <p>Kashmiri chilli powder 1 tsp</p> <p>Oil 2 Tbsp</p> <p>Tandoori food colour little, optional</p> <p>Extra oil to brush</p> <p>Lime juice, garam masala/chaat masala to garnish</p> <p>Expected total cooking time/29 min.</p>	<p>Cut the chicken into 2 cm cubes. Toss with lime juice and salt. Keep aside for 15 min. Beat the curd till smooth and mix with rest of the ingredients except the oil and garnish. Add to chicken and mix well. Cover and marinate for 4 hours or over night in refrigerator. (If refrigerated, take it out at least 30 min. before cooking.)</p> <p>Pick out the chicken pieces from the marinade and shake away the excess marinade. Thread the pieces on thin metal skewers or bamboo skewers. (If using bamboo skewers, soak them in water for 1 hour.) Brush the high rack with oil and place the skewers on it. Brush the pieces with oil. Place the rack in MWO and place a heat proof glass/crockery plate below it to catch the drippings. Select the auto menu and press start. When done, serve the tikkas hot, sprinkled with lime juice and garam masala/chaat masala. (optional)</p>

NN-CT654M	Program 74
NN-CT644M	Program 66

**Fish Fry**  
Number of serves: 4 Servings

#### Accessory



Note: Usage of crispy plate or a flat aluminum/stainless steel plate by customer is recommended.

Recipe	Step 1	Beep	Step 2
<p>Use big flaky fish like king fish or Betki Fish slices</p> <p>4, 1 cm thick (total weight 400 g approx.)</p> <p>Ginger-garlic paste 2 tsp</p> <p>Chilli powder 2 tsp or to taste</p> <p>Turmeric powder ½ tsp</p> <p>Coriander powder ½ tsp</p> <p>Salt to taste</p> <p>Egg white 1, lightly beaten</p> <p>Rice flour/corn flour to coat</p> <p>Oil to brush</p> <p>Expected total cooking time/10 min.</p>	<p>Wash the fish and wipe dry. Combine ginger-garlic paste with all the powders and mix with egg white. Apply to both sides of fish slices and leave aside for 15 min. Spread some rice flour or corn flour on a plate and press fish slices in it to coat both the sides. Line the crispy plate with aluminium foil and grease the foil very well with oil. Place the fish slices over it. Brush the slices with oil. Keep the plate on high rack in MWO. Select the auto menu and press start.</p>	<p>Wait for beep (Beeping 6 min. after start)</p>	<p>After the beep, carefully turn over the slices with a flat spatula. Brush with oil, return to MWO and press start. When done, leave aside for 5 min. and serve hot.</p>

# Auto Menu

## (6) Tandoori Menu

### Accessory



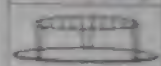
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NN-CT654M	Program 75
NN-CT644M	Program 67

**Chicken Lollipop**  
Number of serves: 4 Servings

### Accessory



Recipe		Step 1	Beep	Step 2
Chicken lollipop	400 g	Mix the chicken lollipops with Soya sauce, vinegar, ginger-garlic paste, chilli powder, sugar, salt and optional Ajinomoto. Keep aside for 1-2 hours. Lift the lollipops from the marinade. Coat with egg and bread crumbs and brush with oil. Place them on the high rack. Press convection pad, and press Up/Down to set 200 °C for preheat, then press start. (The oven will preheat.)	Wait for beep (Beeping for preheat finish notice)	Place the rack in MWO and place a heat proof glass/crockery plate below it to catch the drippings. Select the auto menu and press start. When done, serve hot with chilli garlic sauce.
Soya sauce	1 tsp			
Vinegar	2 tsp			
Ginger-garlic paste	2 tsp			
Chilli powder	1 tsp or to taste			
Sugar	½ tsp			
Salt to taste				
Ajinomoto	¼ tsp, optional			
Egg	1, lightly beaten			
Bread crumbs to coat				
Oil to brush				
Expected total cooking time/18 min. (Excluding preheat time)				

### Accessory



needed.

ep 2

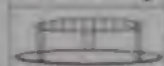
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NN-CT654M	Program 76
NN-CT644M	Program 68

**Aloo Tikki**  
Number of serves: 4 Servings

### Accessory



Note: Usage of crispy plate or a flat aluminum/stainless steel plate by customer is recommended.

Recipe		Step 1	Beep	Step 2
Cooked potato*	250 g	Peel and mash the potato. Soak bread slices in water for 30 seconds. Squeeze out the water, mash the bread and add to potatoes. Add rest of the ingredients except the oil (Be careful with salt. Chaat masala is salty) Mix well and shape into 8 tikkis. Line the crispy plate with aluminium foil and brush the foil with oil. Place the tikkis over it. Brush the tikkis with oil. Keep the plate on high rack and place the rack inside the MWO. Select the auto menu and press start.	Wait for beep (Beeping 10 min. after start)	After the beep, turn over the tikkis and brush with oil. Return the rack to MWO and press start. When done, serve hot.
Bread	2 slices, standard size			
Green chillies	2 or taste, minced			
Ginger	½ tsp, minced			
Coriander leaves	1 Tbsp, chopped			
Mint leaves	1 Tbsp, chopped			
Garam masala	½ tsp			
Chaat masala	½ tsp			
Salt to taste				
Oil to brush				
* Auto menu - Cook Potato				
Expected total cooking time/15 min.				



## Auto Menu

### [6] Tandoori Menu

NN-CT654M Program 77

NN-CT644M Program 69

#### BBQ Chicken

Number of serves: 4 Servings

#### Accessory



Recipe		Step 1	Beep	Step 2
Bone less chicken breast	400 g	Cut the chicken into 2 cm cubes. Add all the ingredients except the oil. Mix well and marinate for 3-4 hours or over night in refrigerator. (If left in refrigerator, take it out at least 30 minutes before cooking.) Soak 8 bamboo skewers in water for 1 hour. Lift out the chicken pieces from marinade and thread on the skewers. Brush the high rack with oil and place the skewers on it. Brush the pieces with oil. Keep the rack in MWO. Place a heat proof glass or porcelain plate below the rack to catch the drippings. Select the auto menu and press start.	Wait for beep (Beeping 16 min. after start)	After the beep, turn over the skewers and brush the chicken with oil. Return to MWO. Press start. When done, serve hot after 5 min.
BBQ/HP sauce	1 ½ Tbsp			
Ginger-garlic paste	2 tsp			
Vinegar	1 Tbsp			
Curry powder	2 tsp or to taste			
Salt and pepper to taste				
Oil to brush				
Expected total cooking time/19 min.				

NN-CT654M Program 78

NN-CT644M Program 70

#### French Fries

Number of serves: 4 Servings

#### Accessory



Note: Usage of crispy plate or a flat aluminum/stainless steel plate by customer is recommended for better performance.

Recipe		Step 1	Beep	Step 2
Potato	350 g	Peel the potato and cut into fingers. Boil in water till 95% cooked. Strain and plunge in cold water for 5 min. Drain and press gently between two folds of cloth napkin to remove excess moisture. Line the crispy plate with aluminium foil. Brush the foil with oil. Spread the potato chips evenly on it. Brush them with oil and keep on high rack. Place the rack inside the MWO and press start.	Wait for beep (Beeping 15 min. after start)	After the beep, stir and return to oven. Press start. When done, let cool for 5 min. Sprinkle with salt and serve hot.
Oil to brush				
Salt to taste				
Expected total cooking time/25 min.				

## Auto Menu

### [6] Tandoori Menu

NN-CT654M Program 77

NN-CT644M Program 69

#### BBQ Chicken

Number of serves: 4 Servings

#### Accessory



Recipe	Step 1	Beep	Step 2
Bone less chicken breast 400 g BBQ/HP sauce 1 ½ Tbsp Ginger-garlic paste 2 tsp Vinegar 1 Tbsp Curry powder 2 tsp or to taste Salt and pepper to taste Oil to brush  Expected total cooking time/19 min.	Cut the chicken into 2 cm cubes. Add all the ingredients except the oil. Mix well and marinate for 3-4 hours or over night in refrigerator. (If left in refrigerator, take it out at least 30 minutes before cooking.) Soak 8 bamboo skewers in water for 1 hour. Lift out the chicken pieces from marinade and thread on the skewers. Brush the high rack with oil and place the skewers on it. Brush the pieces with oil. Keep the rack in MWO. Place a heat proof glass or porcelain plate below the rack to catch the drippings. Select the auto menu and press start.	Wait for beep (Beeping 16 min. after start)	After the beep, turn over the skewers and brush the chicken with oil. Return to MWO. Press start. When done, serve hot after 5 min.

NN-CT654M Program 78

NN-CT644M Program 70

#### French Fries

Number of serves: 4 Servings

#### Accessory



Note: Usage of crispy plate or a flat aluminum/stainless steel plate by customer is recommended for better performance.

Recipe	Step 1	Beep	Step 2
Potato 350 g Oil to brush Salt to taste  Expected total cooking time/25 min.	Peel the potato and cut into fingers. Boil in water till 95% cooked. Strain and plunge in cold water for 5 min. Drain and press gently between two folds of cloth napkin to remove excess moisture. Line the crispy plate with aluminium foil. Brush the foil with oil. Spread the potato chips evenly on it. Brush them with oil and keep on high rack. Place the rack inside the MWO and press start.	Wait for beep (Beeping 15 min. after start)	After the beep, stir and return to oven. Press start. When done, let cool for 5 min. Sprinkle with salt and serve hot.



# Auto Menu

## Del Tandoori Menu

NN-CT654M Program 79

NN-CT644M Program 71

### Fish Cutlet

Number of serves: 4 Servings

#### Accessory



Note: Usage of crispy plate or a flat aluminum/stainless steel plate by customer is recommended for better performance.

Recipe		Step 1	Beep	Step 2
Steamed fish*	250 g	Discard the skin and bones from fish and flake it. Add green chillies, ginger, garam masala, salt and coriander leaves. Peel and mash the potato and add to fish. Mix well. Divide into 8 parts and shape into cutlets. Dip in beaten egg and coat with bread crumbs. Line the crispy plate with aluminum foil and brush it with oil. Place the cutlets on it. Place the crispy plate on the rack and keep the rack in MWO. Select the auto menu and press start.	Wait for beep (Beeping 7 min. after start)	After the beep, turn over the cutlets and brush with oil. Return to MWO and press start. When done, serve hot.
Green chillies	2-3, minced			
Ginger	1 tsp, minced			
Garam masala	1 tsp			
Coriander leaves	2 Tbsp, chopped			
Salt to taste				
Cooked Potato**	150 g			
Egg and toasted bread crumbs to coat.				
Oil to brush				
* Auto menu - Steam Fish				
** Auto menu - Cook Potato				
Expected total cooking time/12 min.				

NN-CT654M Program 80

NN-CT644M Program 72

### Sheek Kabab

Number of serves: 3 Servings

#### Accessory




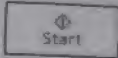


Note: Usage of crispy plate or a flat aluminum/stainless steel plate by customer is recommended.

Recipe	Step 1
Frozen Sheek Kababs (store bought) 250 g. approx.	Take out the kababs from the freezer and thaw as per the directions on the pack. Brush the crispy plate with 1 Tbsp of oil. Place 6 kababs (total wt 250 g approx.) on it and brush them with oil. Place the plate on the high rack and place in MWO. Select the auto menu and press start.
Expected total cooking time/10 min.	

## Auto Menu

### [7] Japanese (NN-CT644M Only)

- e.g.  →   → 
- **Select desired category.**  
The auto indicator lights and the program number 73 appears in the display.
  - **Press Up/Down pad to select the suitable number in below chart.**
  - **Press Start Pad.**

NN-CT654M	Yakitori (Skewered Chicken)
NN-CT644M	Program 73
Number of serves: 4 Servings (12 skewers)	

Accessory

Recipe	Step 1
Chicken breast 600 g Bamboo skewer 12 Light Japanese soy sauce like Kikkoman (If not available, 1/2 cup of Indian saya sauce plus 1/2 cup water plus 1/2 tsp salt for the replacement.) 1/4 cup Orange juice 100 ml Ginger (chopped) 100 ml Garlic (chopped) 100 ml Brown sugar (or sugar) 2 Tbsp Vegetable oil 1 Tbsp Salt 1/2 tsp Expected total cooking time/29 min.	Cut chicken breast into 1.5-2 cm cube. Skewer 50 g each to bamboo skewers. Marinate the sauce over 1 hour. (need to turn over sometimes during marinate) Place on High rack. Place shallow dish under the rack to receive drip. Cook start.

NN-CT654M	Chicken Teriyaki
NN-CT644M	Program 74
Number of serves: 4 Servings (8 pieces)	

Accessory

Recipe	Step 1
Chicken pieces 8 pieces Light Japanese soy sauce like Kikkoman (If not available, 1/2 cup of Indian saya sauce plus 1/2 cup water plus 1/2 tsp salt for the replacement.) 1/4 cup Orange juice 100 ml Ginger (chopped) 100 ml Garlic (chopped) 100 ml Brown sugar (or sugar) 2 Tbsp Vegetable oil 1 Tbsp Salt 1/2 tsp Expected total cooking time/25 min.	Pierce the chicken skin with fork. Marinate the sauce over 1 hour. Place on Low rack, then place shallow dish under the rack to receive drip. Cook start.



# Auto Menu

[7] Japanese (NN-CT644M Only)

NN-CT654M

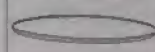
NN-CT644M

Program 75

Sukiyaki

Number of serves: 4 Servings

Accessory



Recipe		Step 1
Chicken filets	400 g	Cut the chicken bite-sized. Cut the tofu into large bite-sized pieces. Trim stems of dry shiitake mushrooms from them, and cut caps in half. Combine sauce ingredients in a bowl. Slice Chinese leeks diagonally. Cut Chinese cabbage into 3 cm lengths. Place all ingredients in casserole dish and pour sauce over them. Cover with lid, put on glass tray. Cook start.
Tofu (bean curd)	100 g	
Dry shiitake mushrooms	4	
* Soak dry shiitake mushrooms in water to soften.		
Chinese leeks	1	
Chinese cabbage	200 g	
Sauce		
Soup stock	200 ml	
Light Japanese soy sauce like Kikkoman		
(If not available, 25 ml of Indian saya sauce plus 25 ml water plus 2 tsp salt for the replacement.)		
Sugar	50 ml 3 Tbsp	
Expected total cooking time/33 min.		

NN-CT654M

NN-CT644M

Program 76

Marinated Chicken Nanban Style

Number of serves: 4 Servings

Accessory



Recipe		Step 1
Chicken thigh	500 g	<p>Prepare Nanban vinegar sauce. Slice the onion thinly, soak onion slices in cold water for about 30 min. and drain well. Mix vinegar, sugar, soy sauce and red pepper. Cut the chicken thigh into joints. Add vegetable oil into chicken, and mix well. Dust the chicken with cornstarch.</p> <p>Place chicken with skin side up on High rack.</p> <p>Cook start. Let the cooked chicken soak in the Nanban vinegar sauce and let rest for more than an hour before serving.</p>
Onion	100 g	
Vegetable oil	1 Tbsp	
Cornstarch	3 Tbsp	
Nanban vinegar sauce		
Vinegar	100 ml	
Sugar	4 Tbsp	
Light Japanese soy sauce like Kikkoman		
(If not available, 2 Tbsp of Indian saya		
sauce plus 2 Tbsp water plus 4 tsp salt for		
the replacement.)	4 Tbsp	
Red pepper (remove seeds, cut into		
rounds)	1	
Expected total cooking time/29 min.		

## Auto Menu

### [7] Japanese (NN-CT644M Only)

NN-CT654M \_\_\_\_\_  
 NN-CT644M **Program 77**

**Nikujaga (Braised Chicken and Veg)**  
 Number of serves: 4 Servings

Accessory

Recipe	Step 1
Chicken fillets (thigh) 200 g Potato 450 g Onion 1 (200 g) Carrot ½ (100 g) Soup stock 300 ml Sugar 25 g Light Japanese soy sauce like Kikkoman (If not available, 2 Tbsp of Indian saya sauce plus 2 Tbsp water plus 4 tsp salt for the replacement.) 4 Tbsp Expected total cooking time/41 min.	Peel the potato, cut lengthwise into four wedges, soak in water for 10 min. Peel the onion, and cut lengthwise into four or six wedges. Cut the chicken bite-sized. Place all ingredients in a heat-resistant (microwavable) container, and mix well. Cover with lid, put on glass tray. Cook start.

NN-CT654M \_\_\_\_\_  
 NN-CT644M **Program 78**

**Kinpira**  
 Number of serves: 4 Servings

Accessory

Recipe	Step 1
Celery 140 g Carrot 60 g Sugar 1 ½ tsp Light Japanese soy sauce like Kikkoman (If not available, 1 Tbsp of Indian saya sauce plus 1 Tbsp water plus 2 tsp salt for the replacement.) 2 Tbsp Starch (katakuriko or cornstarch) 1 tsp Sesame oil 1 tsp White parched sesame 1 tsp Red pepper (as an option) 1 Expected total cooking time/4 min.	Cut the celery into 1 ½-inch-long strips. Peel the carrot, and thinly into strips of a similar size to that of the celery. Place all ingredients in casserole dish, mix well. Without cover, put on glass tray. Cook start.



# Auto Menu

[7] Japanese (NN-CT644M Only)

NN-CT654M  
NN-CT644M Program 79

**Simmered Pumpkin**  
Number of serves: 4 Servings

Accessory

Recipe	Step 1
<p>Pumpkin 300 g</p> <p>Sugar 2 Tbsp</p> <p>Light Japanese soy sauce like Kikkoman (if not available, 1 Tbsp of Indian saya sauce for the replacement.) 2 Tbsp</p> <p>Mirin (sweet cooking sake) 1 Tbsp</p> <p>* if no mirin available, sugar (½ Tbsp) can be replaced instead of mirin.</p> <p>Water 160 ml</p> <p>Expected total cooking time/17 min.</p>	<p>Remove the pumpkin seeds and the fibers surrounding them with a spoon. Cut the pumpkin into bite-sized. (but still as large as possible) Place the sugar, soy sauce, mirin and water in a heat-resistant (microwavable) container. Mix well. Add the pumpkin in a container. Cover with lid, put on glass tray. Cook start.</p>

NN-CT654M  
NN-CT644M Program 80

**Simmered Chicken and Radish**  
Number of serves: 4 Servings

Accessory

Recipe	Step 1
<p>Chicken pieces 500 g</p> <p>Giant white radish 400 g</p> <p>Soup stock (dashi) 300 ml</p> <p>Light Japanese soy sauce like Kikkoman (if not available, 1.5 Tbsp of Indian saya sauce plus 1.5 Tbsp water plus 3 tsp salt for the replacement.) 3 Tbsp</p> <p>Sugar 1 Tbsp</p> <p>Expected total cooking time/39 min.</p>	<p>Cut the giant white radish into about 2-3 cm half-moons, and bevel the edges. Place all ingredients in casserole dish. Cover with lid, put on glass tray. Cook start.</p>

## Auto Menu

### [8] Zero Oil Recipes (NN-CT654M Only)

e.g.

Zero Oil  
Recipes



Up

Down



Start

- **Select desired category.**  
The auto indicator lights and the program number 81 appears in the display.

- **Press Up/Down pad to select the suitable number in below chart.**

- **Press Start Pad.**

NN-CT654M Program 81  
NN-CT644M

**Corn & Capsicum Soup**  
Number of serves: 3 Servings

Accessory

Recipe	Step 1	Beep 1	Step 2
Sweetcorn kernels ½ cup Capsicum (chopped) ½ Onion (chopped) ½ Cornflour (dissolve in ¼ cup water) 2 Tbsp Water 3 cups (600 ml) Curry powder ¼ tsp Salt, pepper powder as per taste	In a microwave safe glass bowl, take chopped onion, capsicum & corn kernels. Add salt & sprinkle some water. Select auto menu & press start.	Wait for beep (Beeping 2 min. after start)	When beeps, add 3 cups water & spices. Add cornflour dissolved in ¼ cup water. Stir well & press start.
Expected total cooking time/8 min.		Beep 2	Step 3
		Wait for beep (Beeping 5 min. after start)	When beeps, stir & remove lumps (if any). Keep inside microwave & press start. Stir in between to avoid any lump formation. When done, stir & adjust seasoning. Serve soup hot with roasted bread croutons.

NN-CT654M Program 82  
NN-CT644M

**Egg & Bean Salad**

Accessory

Recipe	Step 1	Step 2
Bean sprouts 100 g Boiled eggs 3 Tomato ketchup 1 ½ Tbsp Water ¼ cup Salt, Pepper powder as per taste	In a microwave safe bowl, take bean sprouts. Add water & some salt. Select auto menu & press start.	When done, strain excess water from sprouts & put them in another bowl. Peel & cut each egg into 8 pieces. Add them with sprouts. Add all other ingredients & mix well without breaking eggs. Serve salad warm or cold.

Expected total cooking time/5 min.



# Auto Menu

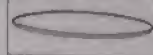
Zero Oil Recipes (NN-CT654M Only)

NN-CT654M Program 83

NN-CT644M

Pasta Salad

Accessory



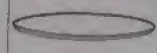
Recipe		Step 1	Beep	Step 2
Pasta	2 cups	Take pasta, water in a microwave safe bowl, add salt. Select auto menu & press start.	Wait for beep (Beeping 12 min. after start)	When beeps, strain the pasta & drain all excess water. Take pasta in the same bowl. Add onion, tomato & capsicum. Mix in salt, pepper powder & Italian seasoning. Add white sauce & mix well. Press start again. When beeps, serve pasta salad hot or cold.
Water	4 cups			
White Sauce	3 Tbsp			
Onion (finely chopped)	1/2			
Capsicum (cut in long strips)	1			
Tomato (seeded & cut in long strips)	1			
Salt, pepper powder, seasoning	as per taste			
Expected total cooking time/13 min.				

NN-CT654M Program 84

NN-CT644M

Creamy Pasta with Spinach

Accessory



Recipe		Step 1	Beep 1	Step 2
Pasta	2 cups + 1/4 cup	Take pasta, water in a microwave safe bowl, add salt. Select auto menu & press start.	Wait for beep (Beeping 12 min. after start)	When beeps, strain the pasta & drain all excess water. Take pasta in the same bowl. In a microwave safe flat glass dish, take chopped spinach, onion, garlic, green chilli. Press start
Water	4 cups			
Spinach (chopped)	1 cup			
Onion (chopped)	1/2			
Green chilli (chopped)	1			
Garlic (chopped)	1 tsp			
White Sauce	1/2 cup			
Salt & pepper powder	as per taste			
Expected total cooking time/16 min.				
			Beep 2	Step 3
			Wait for beep (Beeping 14 min. after start)	When beeps, add boiled & strained pasta, White sauce & salt & pepper powder & 1/4 cup water. Mix well & press start again. Serve pasta hot.

## Auto Menu

### [8] Zero Oil Recipes (NN-CT654M Only)

NN-CT654M Program 85

NN-CT644M

Tokri Chaat

Number of pcs: 6 pcs

Accessory



Recipe		Step 1	Beep	Step 2
Bread Slice	6 pcs	Trim the sides of bread slices. With the help of a rolling pin, roll out bread slice thinly. Take muffin tray with 6 molds. Place rolled out slices in each mould like a tokri, so that it takes the shape of the mold. Place muffin tray on high rack & keep inside microwave oven. Select auto menu & press start.	Wait for beep (Beeping 3 min. 30 sec. after start)	When beeps, take them out of the mould. Turnover them, making their base at the upward position. Press start again. Meanwhile, take all other ingredients in a bowl. Mix them together for filling. When done, fill the tokris with prepared filling. Garnish with coriander leaves & serve.
Onion Chopped	1 ½			
Tomato Chopped	1			
Capicum Chopped	½			
Green Chilli Chopped	1			
Sweet Corns	2-3 Tbsp			
Boiled Potato (cut into pieces)	1			
Coriander leaves chopped	2 Tbsp			
Salt, Chaat Masala	as per taste			
Lemon	½			
Expected total cooking time/6 min. 30 sec.				

NN-CT654M Program 86

NN-CT644M

Curd Shorba

Accessory



Recipe		Step 1	Beep 1	Step 2
Onion (chopped)	½ no.	In a microwave safe bowl, take chopped onion, tomato, green chilli, ginger, jeera & all dry spices. Mix well. Add ¼ cup water & stir. Select auto menu & press start. In another bowl take milk & maida. Beat well. Add beaten curd & again mix well.	Wait for beep (Beeping 2 min. after start)	When beeps, add beaten curd & milk mixture. Stir & again press start.
Green chilli (chopped)	1			
Tomato (chopped)	½ no.			
Ginger (chopped)	1 tsp			
Jeera	½ tsp			
Salt, Red chilli powder	as per taste			
Haldi	¼ tsp			
Water	1 cup + ¼ cup			
Maida	1 Tbsp			
Low fat milk	¼ cup			
Low fat Curd (beaten)	2 cups			
Expected total cooking time/7 min.			Beep 2	Step 3
			Wait for beep (Beeping 4 min. after start)	When beeps, add 1 cup water & stir. Press start.
			Beep 3	Step 4
			Wait for beep (Beeping 5 min. 30 sec. after start)	When beeps, stir again & press start. Serve curd shorba warm.

### [8] Zero Oil

NN-CT654M

NN-CT644M

Urad Dal (Spl)  
Water  
Tomato (chop  
Green chilli (c  
Ginger-garlic  
Jeera  
Tomato Puree  
Amchoor Pow  
Salt, Red chilli  
Sour Curd (be  
Expected total

NN-CT654M

NN-CT644M

Tomato (chopp  
Onion (chopper  
Green chilli (ch  
Garlic (finely ch  
Fusilli (pasta)  
Water  
Frozen corns  
Corn flour  
Tomato Ketchup  
Salt, pepper po  
Expected total c



## Auto Menu

Zero Oil Recipes (NN-CT654M Only)

NN-CT654M Program 87

NN-CT644M

Khatti Urad Dal

Accessory



Recipe		Step 1	Beep 1	Step 2
Soaked Urad Dal (Split)	1 cup	In a microwave safe bowl take soaked urad dal & 2 cups water & ½ tsp haldi. Select auto menu & press start.	Wait for beep (Beeping 15 min. after start)	In another microwave safe bowl, take chopped tomato, green chilli, ginger-garlic paste, tomato puree & all dry spices. Mix well & add ½ cup water. Stir well & press start. Drain all excess water from boiled dal & keep aside. Beat curd & water together.
Water	2 cups			
Tomato (chopped)	1 large		Wait for beep (Beeping 17 min. after start)	When beeps, add boiled & drained dal to tadka. Add beaten curd & mix very well & again press start. When done, serve dal hot with steamed rice.
Green chilli (chopped)	1 or 2			
Ginger-garlic paste	1 tsp			
Tomato Puree	½ tsp			
Anchoor Powder	1 Tbsp			
Red chilli powder	½ tsp			
Curd (beaten)	as per taste			
	½ cup			
Expected total cooking time/20 min.				

NN-CT654M Program 88

NN-CT644M

Fusilli Corn Soup

Number of serves: 3 Serving

Accessory



Recipe		Step 1	Beep 1	Step 2
Tomato (chopped)	1	In a microwave safe glass bowl, take chopped onion, tomato, green chilli, garlic. Select auto menu & press start.	Wait for beep (Beeping 2 min. after start)	When beeps, stir & add fusilli pasta & 4 cups water. Add salt, stir & press start.
Onion (chopped)	½ no.			
Green chilli (chopped)	1		Wait for beep (Beeping 12 min. after start)	When beeps, stir & add corns, corn flour dissolved in ¼ cup water, tomato ketchup & pepper powder. Mix well & press start.
Garlic (finely chopped)	½ tsp			
Fusilli (pasta)	½ cup		Wait for beep (Beeping 14 min. after start)	When beeps, stir. When done, serve soup hot.
Water	4 cups + ¼ cup			
Frozen corns	½ cup			
Corn flour	2 Tbsp			
Tomato Ketchup	1 Tbsp			
Salt, pepper powder	as per taste			
Expected total cooking time/16 min.				

## Auto Menu

### [8] Zero Oil Recipes (NN-CT654M Only)

NN-CT654M Program 89  
NN-CT644M \_\_\_\_\_

**Haryali Kebabs**  
Number of pcs: 8 no.

Accessory



Recipe	Step 1	Beep	Step 2
Peas (boiled & coarsely grinded) 1 ½ cup Boiled potatoes 2 no. Bread slice 1 no. Onion (chopped) 3 Tbsp Green chilli (chopped) 2 no. Elaichi seeds ½ tsp Salt, red chilli, garam masala, jeera powder, black pepper powder as per taste Expected total cooking time/13 min.	In a bowl, take all the ingredients & mix them well. Divide the mixture into 8-9 equal size & make round flat kebabs. Place kebabs on high rack. Keep inside microwave oven. Select auto menu & press start.	Wait for beep (Beeping 8 min. after start)	When beeps, turnover the kebabs & press start. When done, serve them hot with tomato ketchup.

NN-CT654M Program 90  
NN-CT644M \_\_\_\_\_

**Roasted Chicken Legs**  
Number of serves: 4 Servings

Accessory



Recipe	Step 1	Beep 1	Step 2
Chicken leg pieces 4 pieces Tomato puree 1 Tbsp Cornflour 1 Tbsp Soy sauce ½ Tbsp Red Chilli sauce 1 Tbsp Ginger-garlic paste 1 tsp Salt, pepper powder as per taste Expected total cooking time/16 min.	Clean, wash & wipe dry chicken legs. Make slits at some places. Mix all the ingredients except chicken legs in a bowl. To this marinade, add chicken legs & coat them well. Keep marinated in refrigerator for at least 30 min. to 1 hour. Place marinated chicken legs on high rack. Place inside microwave oven. Select auto menu & press start.	Wait for beep (Beeping 8 min. after start)	When beeps, turnover chicken legs & press start.
		Beep 2	Step 3
		Wait for beep (Beeping 13 min. after start)	When beeps, turnover again & press start. Serve roasted chicken legs hot with mint chutney & onion rings.

### [8] Zero Oil Recipes

NN-CT654M  
NN-CT644M \_\_\_\_\_

Paneer (grated)  
Boiled Potato  
Green chilli  
Onion (finely chopped)  
Salt, red chilli  
garam masala  
Cornflour  
Tomato ketchup  
Expected total cooking time/13 min.

NN-CT654M  
NN-CT644M \_\_\_\_\_

Soya nugget (soaked & drained)  
Potato (boiled & mashed)  
Onion (chopped)  
Green chilli (chopped)  
Tomato ketchup  
Roasted jeera  
Salt, red chilli  
Chaat masala  
Coriander leaves  
Wooden skewers  
(soaked in water)  
Expected total cooking time/16 min.



## Zero Oil Recipes (NN-CT654M Only)

NN-CT654M Program 91  
NN-CT644M \_\_\_\_\_

### Paneer Cutlets

Number of pcs: 9 no.

#### Accessory



Recipe		Step 1	Beep	Step 2
Paneer (grated or mashed)	1 ½ cup	Take grated or mashed paneer & potato in a bowl. Add all other ingredients & spices. Mix & bind well. Divide the dough/mixture into 8-9 equal size portion & make flat round cutlets from them. Keep them on high rack. Select auto menu & press start.	Wait for beep (Beeping 8 min. after start)	When beeps, turnover again press start. When done, serve paneer cutlets hot with sauce or mint chutney
Boiled Potato (mashed)	1			
Green chilli (chopped)	1 or 2			
Onion (finely chopped)	½ no.			
Salt, red chilli powder,				
garam masala	as per taste			
Cornflour	1 tsp			
Tomato ketchup	1 ½ tsp			
Expected total cooking time/12 min.				

NN-CT654M Program 92  
NN-CT644M \_\_\_\_\_

### Nugget Lollipops

Number of pcs: 8-9 pcs

#### Accessory



Recipe		Step 1	Beep 1	Step 2
Soya nugget granules (soaked & drained)	1+ ½ cup	In a bowl take all the ingredients together (except wooden skewers) & mix very well. Divide the mixture into 8-9 equal portions. Flatten each portion on a wooden skewer. Place high rack inside microwave oven. Select auto menu & press start.	Wait for beep (Beeping 5 min. after start)	When beeps, turnover the lollipops & press start.
Potato (boiled & mashed)	1 no.			
Onion (chopped)	½ no.			
Green chilli (chopped)	1 or 2			
Tomato ketchup	1 Tbsp			
Roasted jeera powder	¼ tsp			
Salt, red chilli powder	as per taste			
Chaat masala	½ tsp			
Coriander leaves (chopped)	2 Tbsp			
Wooden skewers (soaked in water for an hour)	as required			
Expected total cooking time/12 min.			Beep 2	Step 3
			Wait for beep (Beeping 9 min. after start)	When beeps, turnover again & press start. When done, serve nugget lollipops hot with shredded salad & curd dip.

# Auto Menu

## Zero Oil Recipes (NN-CT654M Only)

Program 91  
NN-CT654M  
NN-CT644M

**Paneer Cutlets**  
Number of pcs: 9 no.

### Accessory



Recipe		Step 1	Beep	Step 2
Paneer (grated or mashed)	1 ½ cup	Take grated or mashed paneer & potato in a bowl. Add all other ingredients & spices. Mix & bind well. Divide the dough/mixture into 8-9 equal size portion & make flat round cutlets from them. Keep them on high rack. Select auto menu & press start.	Wait for beep (Beeping 8 min. after start)	When beeps, turnover & again press start. When done, serve paneer cutlets hot with sauce or mint chutney.
Boiled Potato (mashed)	1			
Green chilli (chopped)	1 or 2			
Onion (finely chopped)	½ no.			
Salt, red chilli powder,	as per taste			
Garam masala	1 tsp			
Coriander	1 ½ tsp			
Tomato ketchup				
Expected total cooking time/12 min.				

Program 92  
NN-CT654M  
NN-CT644M

**Nugget Lollipops**  
Number of pcs: 8-9 pcs

### Accessory



Recipe		Step 1	Beep 1	Step 2
Soya nugget granules (soaked & drained)	1+ ½ cup	In a bowl take all the ingredients together (except wooden skewers) & mix very well. Divide the mixture into 8-9 equal portions. Flatten each portion on a wooden skewer. Place high rack inside microwave oven. Select auto menu & press start.	Wait for beep (Beeping 5 min. after start)	When beeps, turnover the lollipops & press start.
Potato (boiled & mashed)	1 no.			
Onion (chopped)	½ no.			
Green chilli (chopped)	1 or 2			
Tomato ketchup	1 Tbsp			
Roasted jeera powder	¼ tsp			
Salt, red chilli powder	as per taste			
Chaat masala	½ tsp			
Coriander leaves (chopped)	2 Tbsp			
Wooden skewers (soaked in water for an hour)	as required			
Expected total cooking time/12 min.			Beep 2	Step 3
			Wait for beep (Beeping 9 min. after start)	When beeps, turnover again & press start. When done, serve nugget lollipops hot with shredded salad & curd dip.



# Auto Menu

## [8] Zero Oil Recipes (NN-CT654M Only)

NN-CT654M Program 93

NN-CT644M

### Spicy Vegetable Satay in Chilli Sauce

Accessory



[8] Zero

NN-CT  
NN-CT

Bread s  
Cottage  
Moong s  
Capsicu  
Hung cu  
Green c  
(deseed  
Celery (c  
Salt & p  
Expecte

NN-CT  
NN-CT

Khajur (c  
Imli pulp  
Water  
Red chill  
roasted j  
Salt  
Sugar/ja  
Expecte

Recipe	Step 1	Beep	Step 2
Cauliflower florets 5-6 pcs Mushrooms (each cut into 4) 3-4 pcs Onion (cut into 4 & seperated) 1 Tomato (deseeded & cut into cubes) 1 Capsicum (deseeded & cut into cubes) 1 Red chilli sauce 1 Tbsp Soya sauce 1/2 Tbsp Sugar 1/2 tsp Salt, pepper powder as per taste Wooden skewers (soaked in water for an hour) as required Cornflour 1 tsp  Expected total cooking time/10 min.	In a microwave safe glass bowl, take cut mushrooms & cauliflower florets. Sprinkle some water & cover. Microwave them at P100 power for 3-4 minutes. Take steamed vegetables, onions, capsicum & tomatoes in a bowl. Add soya sauce, chilli sauce, salt, sugar & pepper powder & cornflour. Mix well & coat all vegetables with the marinade. One by one, arrange all the vegetables on skewers, layering them in sequence. Keep the vegetable skewers on high rack. Keep inside microwave. Select auto menu & press start.	Wait for beep (Beeping 6 min. after start)	When beeps, turnover & again press start. Serve vegetable satay hot.

# Auto Menu

Zero Oil Recipes (NN-CT654M Only)

## Accessory



### Step 2

beeps, turnover  
press start.  
vegetable satay

NN-CT654M Program 94  
NN-CT644M

Cottage Cheese & Celery Canapes  
Number of serves: 3 Servings

## Accessory

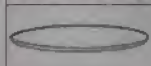


Recipe	Step 1	Beep	Step 2
bread slices 3 no. cottage cheese (paneer) 3 Tbsp mung sprouts 3 Tbsp capsicum (finely chopped) 3 Tbsp hung curd 2 Tbsp green chillies 1 tsp deseeded & finely chopped) 2 Tbsp celery (chopped) as per taste Salt & pepper as per taste Expected total cooking time/5 min.	Take hung curd, chopped cottage cheese, capsicum, green chilli, celery, bean sprouts & salt & pepper in a bowl. Mix well & keep aside. Trim the side of bread slices with a knife. Cut each slice into 4 pieces/ small squares. Place cut bread slices on high rack. Place inside microwave oven. Select auto menu & press start.	Wait for beep (Beeping 3 min. after start)	When beeps, turnover bread pieces & again press start. When done, apply 1 tsp of hung curd mixture on each bread piece. Serve them immediately.

NN-CT654M Program 95  
NN-CT644M

Imli Khajur ki Chutney

## Accessory



Recipe	Step 1	Beep 1	Step 2
khajur (dates) deseeded & chopped 1 cup imli pulp 4 Tbsp water 1 cup red chilli powder, ½ tsp each roasted jeera powder as per taste sugar/aggary ½ cup Expected total cooking time/8 min.	Take chopped khajur/ dates, imli pulp & water in a microwave safe glass bowl. Select auto menu & press start.	Wait for beep (Beeping 3 min. after start)	When beeps, stir & add salt, red chilli powder & jeera powder. Press start.
		Beep 2	Step 3
		Wait for beep (Beeping 5 min. after start)	When beeps, grind it to get a paste. Add sugar/aggary. Mix well & press start again.
		Beep 3	Step 4
		Wait for beep (Beeping 6 min. 30 sec. after start)	When beeps, stir. Allow to cool completely before storing in an air tight container.



## Auto Menu

### [8] Zero Oil Recipes (NN-CT654M Only)

NN-CT654M Program 96

NN-CT644M

#### Tamatar ki Chutney

Accessory

Recipe	Step 1	Beep	Step 2
Tomatoes (ripe & red) - large size 4 pcs Imli pulp 2 Tbsp Sugar/ jaggary 3 Tbsp Salt as per taste Red chilli powder ½ tsp Garam masala/ Jeera powder ¼ tsp Expected total cooking time/3 min.	Wash tomatoes & pierce them with a fork at some places. Keep them in a microwave safe bowl & microwave for 2 to 3 minutes at P100 power. When tomatoes are blanched wash them with cold water & remove peel. Chop them roughly. Take chopped tomatoes in a microwave safe bowl & add all the ingredients. Mix well. Select auto menu & press start.	Wait for beep (Beeping 1 min. 30 sec. after start)	When beeps, stir well & press start. Allow to cool & serve tomato chutney with snacks.

NN-CT654M Program 97

NN-CT644M

#### Aam Panna

Accessory

Recipe	Step 1	Beep	Step 2
Raw Mango 3 Pudina leaves (Fresh) 1 bunch Powdered sugar 1 Tbsp Roasted jeera powder ¼ tsp Black salt ¼ tsp Lemon ½ Water as required Expected total cooking time/2 min.	Wash & peel raw mangoes. Cut them into pieces. Wash pudina leaves also. Take raw mango pieces, pudina leaves in a mixer & puree it. Take pureed mixture in a microwave safe glass bowl. Select auto menu & press start.	Wait for beep (Beeping 1 min. after start)	When beeps, stir & again press start. Allow to cool slightly. Take 2 Tbsp of this mixture in a glass. Add powdered sugar, roasted jeera powder, black salt & lemon. Pour water & stir well. Serve aam panna chilled.

### [8] Zero Oil R

NN-CT654M

NN-CT644M

Potato (cut into pi

Curd (beaten)

Salt, red chilli pow

turmeric, garam m

Coriander leaves

Expected total coo

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NN-CT644M

Brinjal (small varie

Curd (beaten)

Curry Leaves

Chopped ginger

Mustard seeds

Salt

Expected total coo

# Auto Menu

## (8) Zero Oil Recipes (NN-CT654M Only)

NN-CT654M Program 98

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Dahi Aloo

Accessory

Recipe	Step 1	Beep 1	Step 2
Potato (cut into pieces) 4-5 medium size Curd (beaten) 1 cup Salt, red chilli powder, turmeric, garam masala Coriander leaves (Chopped) as per taste for garnish	Take cut potatoes in a microwave safe bowl. Sprinkle some water (¼ cup). Cover with a lid. Select auto menu & press start.	Wait for beep (Beeping 4 min. after start)	When beeps, add beaten curd & all the spices, mix well & cover. Press start.
Expected total cooking time/8 min.		Beep 2 Wait for beep (Beeping 6 min. after start)	Step 3 When beeps, stir & cover. Again press start. Garnish with fresh coriander leaves & serve hot.

NN-CT654M Program 99

NN-CT644M

Dahi Baigan

Accessory

Recipe	Step 1	Beep 1	Step 2
Brinjal (small variety - cut in pieces) 4 to 5 Curd (beaten) 1 cup Curry Leaves 6 to 8 Chopped ginger 1 tsp Mustard seeds ¼ tsp Salt as per taste	In a microwave safe bowl, take baigan cut into pieces. Sprinkle some water & cover with a lid. Select auto menu & press start.	Wait for beep (Beeping 2 min. after start)	When beeps, add beaten curd, chopped ginger, curry leaves, mustard seeds, & salt. Mix well. Do not cover. Press start again.
Expected total cooking time/4 min.		Beep 2 Wait for beep (Beeping 3 min. after start)	Step 3 When beeps, stir well & press start. Serve them hot.



## Auto Menu

### [8] Zero Oil Recipes (NN-CT654M Only)

NN-CT654M Program 100  
NN-CT644M

#### Palak Paneer

#### Accessory

Recipe	Step 1	Beep 1	Step 2
Palak (Spinach) ½ kg Paneer (cut into cubes) 150 g Onion (chopped) ½ Tomato (chopped) 1 Ginger-Garlic paste 1 tsp Water ½ cup + ¼ cup Salt, red chilli powder, garam masala, dhania powder as per taste Expected total cooking time/9 min.	Take palak leaves in a microwave safe bowl with ½ cup water. Cover with a lid. Select auto menu & press start.	Wait for beep (Beeping 3 min. after start)	When beeps, puree blanched palak in a blender & keep aside. Add all other ingredients to a microwave safe bowl, except paneer & mix well. Keep inside microwave & press start.
		Beep 2	Step 3
		Wait for beep (Beeping 6 min. after start)	When beeps, add pureed palak & paneer cubes & ¼ cup water. Stir well & press start again.
		Beep 3	Step 4
		Wait for beep (Beeping 7 min. 30 sec. after start)	When beeps, stir again. Serve palak paneer hot with chapati.

NN-CT654M Program 101  
NN-CT644M

#### Stuffed Capsicum

Number of serves: 6 Serving

#### Accessory

Recipe	Step 1	Beep	Step 2
Capsicum (medium size) 6 no. Boiled potato (medium size) 4 no. Onion (chopped) 1 no. Green chilli (chopped) 2 Coriander leaves (chopped) 2 Tbsp Salt, red chilli powder, garam masala as per taste Expected total cooking time/13 min.	Wash & wipe dry capsicum. Hollow them from top & remove seeds, making space for filling. In a bowl, take boiled potatoes & mash them. Add chopped onion, green chillies, coriander leaves & all dry spices. Mix them well & fill each capsicum (hollowed) with potato mixture. Keep stuffed capsicum on high rack. Select auto menu & press start.	Wait for beep (Beeping 9 min. after start)	When beeps, turnover & press start. When done, serve hot.

### [8] Zero Oil R

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Baigan (small var)  
Onion (chopped)  
Tomato puree  
Water  
Kalonji, saunf, me  
Salt, Red chilli po  
Garam masala, D

Expected total coo

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NN-CT644M

Rice  
Green Peas  
Capsicum (cut into  
Potato (cut into pie  
Onion (sliced)  
Salt, Red chilli pow  
Garam masala  
Water  
Chhoti elaichi  
Badi elaichi  
For Green Paste  
Green Chilli (cho  
Fresh mint leaves  
Onion (cut into pi  
Coriander leaves  
Salt

Expected total cook

## Auto Menu

### [6] Zero Oil Recipes (NN-CT654M Only)

NN-CT654M Program 102

NN-CT644M

#### Achaari Baigan

Accessory



Recipe		Step 1	Beep 1	Step 2
Baigan (small variety)	250 g	In a microwave safe bowl, take chopped onion, tomato puree, all dry spices & whole spices. Add ¼ cup water & stir. Select auto menu & press start.	Wait for beep (Beeping 3 min. after start)	When beeps, stir & add cut baigan (stems removed, cut into small pieces). Add ¼ cup water & cover with a lid. Keep inside microwave & press start.
Onion (chopped)	1			
Tomato puree	4 Tbsp			
Water	½ cup			
Kalonji, saunf, methidana, jeera	¼ tsp each			
Salt, Red chilli powder, Haldi, Garam masala, Dhania powder	as per taste			
Expected total cooking time/11 min.			Beep 2	Step 3
			Wait for beep (Beeping 8 min. after start)	When beeps, stir & again press start. (Add more water if it seems dry at this stage). When done, serve achaari baigan hot with chapati.

NN-CT654M Program 103

NN-CT644M

#### Hara Bhara Subz pulao

Accessory



Recipe		Step 1	Beep	Step 2
Rice	2 cups	Grind all the ingredients of paste together & keep aside. In a microwave safe bowl, take rice, cut vegetables, whole spices & salt, red chilli powder & garam masala. Mix well. Select auto menu & press start.	Wait for beep (Beeping 15 min. after start)	When beeps, fluff up rice with a fork. Add green paste, mix well with rice. Keep inside microwave & press start. Serve puliao with curd/ rice.
Green Peas	½ cup			
Capsicum (cut into pieces)	½ cup			
Potato (cut into pieces)	1			
Onion (sliced)	1			
Salt, Red chilli powder, Garam masala	as per taste			
Water	4 cups			
Cinoti elaichi	2			
Badi elaichi	1			
For Green Paste				
Green Chilli (chopped)	2			
Fresh mint leaves	½ cup			
Onion (cut into pieces)	1			
Coriander leaves	¼ cup			
Salt	½ tsp			
Expected total cooking time/18 min.				



## Auto Menu

### [8] Zero Oil Recipes (NN-CT654M Only)

NN-CT654M Program 104

NN-CT644M

#### Aloo Matar Korma

Accessory

Recipe	Step 1	Beep 1	Step 2
Boiled potato (cut into pieces) 3-4 medium size	In a microwave safe bowl take chopped onion, tomato, tomato puree, jeera & all dry spice & stir. Select auto menu & press start.	Wait for beep (Beeping 1 min. 30 sec. after start)	When beeps, add boiled & cut potatoes, peas & water. Mix well & press start.
Green peas 1 cup			
Onion (chopped) 1/2			
Tomato (chopped) 1			
Jeera 1/2 tsp			
Tomato puree 2 Tbsp			
Curd (beaten) 3 Tbsp			
Water 1/4 cup			
Salt, red chilli powder, garam masala, dhania powder, haldi as per taste		Beep 2	Step 3
Expected total cooking time/5 min. 30 sec.		Wait for beep (Beeping 4 min. after start)	When beeps, add beaten curd & stir again & press start. When done, garnish with fresh coriander leaves & serve hot.

NN-CT654M Program 105

NN-CT644M

#### Palak & Chana Pulao

Accessory

Recipe	Step 1	Beep 1	Step 2
Rice 1 cup	In a microwave safe bowl take rice, water, whole pepper corns, badi elaich & 1/2 tsp salt. Select auto menu & press start.	Wait for beep (Beeping 10 min. after start)	When beeps, take out rice & keep aside covered. In another microwave safe bowl, take sliced onion, chopped palak leaves, green chillies, boiled chana & all other spices. Mix well & press start.
Water 2 cup			
Badi elaichi 1			
Whole pepper corns 1/2 tsp			
Palak leaves (chopped) 1 cup			
White chana (soaked overnight & boiled) 1 cup			
Green chilli (chopped) 2			
Onion (sliced) 1			
Salt, red chilli powder, garam masala as per taste			
Fresh coriander leaves 1 Tbsp			
Expected total cooking time/15 min.		Beep 2	Step 3
		Wait for beep (Beeping 13 min. after start)	When beeps, add cooked rice & mix well. Sprinkle some water & cover with a lid. Press start. When done, sprinkle fresh chopped coriander & serve palak & chana pulao hot with plain curd.

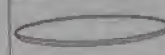
# Auto Menu

Zero Oil Recipes (NN-CT654M Only)

NN-CT654M Program 106  
NN-CT644M

Chana Masala

Accessory



Recipe	Step 1	Beep 1	Step 2
Boiled white chana 2 cups Tomato (chopped) 2 no. Onion (chopped) 1 no. Green chilli (chopped) 2 no. Ginger-garlic paste 1 Tbsp Tomato Puree 2 Tbsp Roasted jeera powder 1/4 tsp Salt, red chilli powder, garam masala, dhania powder, haldi as per taste Expected total cooking time/12 min.	In a microwave safe bowl, take chopped onion, tomato, green chilli ginger- garlic paste. Mix well. Select auto menu & press start.	Wait for beep (Beeping 4 min. after start)	When beeps, puree this mixture. Take out the puree in the same bowl. Add tomato puree, jeera powder & all the spices. Add 1/2 cup water & boiled chana. Mix well & press start.
		Beep 2	Step 3
		Wait for beep (Beeping 7 min. after start)	When beeps, stir & mash chana a little with the back of laddle. Press start again. When done, sprinkle fresh coriander on top & serve hot with rice or chapati.



## Auto Menu

### [8] Zero Oil Recipes (NN-CT654M Only)

NN-CT654M Program 107  
NN-CT644M \_\_\_\_\_

#### Shabnam Curry

Accessory

Recipe		Step 1	Beep 1	Step 2
Mushrooms (cut into pieces)	100 g	In a microwave safe bowl take chopped onion, tomato, laung, elaichi seeds, kalonji, methidana & all the spices & mix well. Select auto menu & press start.	Wait for beep (Beeping 2 min. after start)	When beeps, stir & add tomato puree, ginger-garlic paste & ¼ cup water. Stir again & press start.
Frozen peas	½ cup			
Corn kernels	¼ cup			
Onion (Finely chopped)	1			
Tomato (Finely chopped)	1			
Red chilli powder,				
garam masala	½ tsp each			
Cloves, elaichi seeds	½ tsp each			
Water	½ cup			
Kalonji, Methi dana	¼ tsp each			
Tomato Puree	4 Tbsp			
Curd (blended)	¾ cup			
Cornflour	1 tsp			
Kasoori methi	1 tsp			
Salt	as per taste			
Ginger-garlic paste	1 tsp			
Expected total cooking time/11 min.				
			Beep 2	Step 3
			Wait for beep (Beeping 5 min. after start)	When beeps, take out the ready masala & keep aside. In another microwave safe bowl, take cut mushrooms, peas & corns. Add ¼ cup water. Cover with a lid & press start.
			Beep 3	Step 4
			Wait for beep (Beeping 9 min. after start)	When beeps, add cooked vegetables to the ready masala, add beaten curd (mix with cornflour). Adjust seasoning & stir well. Press start. When done, garnish with fresh coriander & serve hot with rice/ chapati.

NN-CT654M Program 108  
NN-CT644M \_\_\_\_\_

#### Apple Jam

Accessory

Recipe		Step 1	Beep	Step 2
Apples (peeled & grated)	3 no. large	Take grated apples in a microwave safe glass bowl. Add sugar & stir. Select auto menu & press start.	Wait for beep (Beeping 5 min. after start)	When beeps, add lemon juice & stir well. Again press start. When done, allow to cool completely & store in an air-tight container.
Sugar	5 Tbsp			
Lemon juice	1-2 tsp			
Expected total cooking time/10 min.				

## Auto Menu

[s] Zero Oil Recipes (NN-CT654M Only)

NN-CT654M Program 109

NN-CT644M

Kalakand

Accessory

Recipe	Step 1	Beep	Step 2
<b>Paneer (grated) or Fresh Chhenna</b> Milk maid 2 cups Milk Powder ½ cup Cornflour 4-5 Tbsp Elaichi Powder 1 tsp Almonds/ Pista (chopped) ½ tsp for garnish- as required Expected total cooking time/6 min.	Take grated paneer or chhenna in a microwave safe bowl. Add cornflour, milkmaid, milk powder. Mix well. Select auto menu & press start.	Wait for beep (Beeping 4 min. after start)	When beeps, stir & add elaichi powder. Stir again & press start. Set in a greased square dish & sprinkle chopped almond/pista on top & allow to cool completely. Cut in square pieces & serve chilled.

NN-CT654M Program 110

NN-CT644M

Sabudana Kheer

Accessory

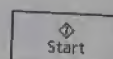
Recipe	Step 1	Beep 1	Step 2
<b>Milk (Toned)</b> 500 ml <b>Sabudana</b> (soaked in water for 1 hour) ½ cup Milk maid ¼ cup Sugar 3 Tbsp Elaichi Powder ½ tsp Almonds/Cashewnuts (chopped) 2 Tbsp Expected total cooking time/9 min.	Wash & soak sabudana in water for at least 1 hour. Drain all water & keep aside. Take milk in a large microwave safe glass bowl. Select auto menu & press start.	Wait for beep (Beeping 3 min. after start)	When beeps, add soaked sabudana & stir. Press start.
		Beep 2	Step 3
		Wait for beep (Beeping 5 min. after start)	When beeps, stir & press start again.
		Beep 3	Step 4
		Wait for beep (Beeping 7 min. after start)	When beeps, add sugar, milkmaid, elaichi powder & chopped nuts & mix well. Press start. Give standing time of 5 minutes. Serve hot or cold.



## Auto Menu

### [9] Dessert

e.g.



- **Select desired category.**  
The auto indicator lights and the program number 111 (NN-CT654M)/81 (NN-CT644M) appears in the display.

- **Press Up/Down pad to select the suitable number in below chart.**

- **Press Start Pad.**

NN-CT654M Program 111  
NN-CT644M Program 81

**Sooji Halwa**  
Number of serves: 4 Servings

**Accessory**

Recipe	Step 1	Beep	Step 2
Lightly roasted sooji/rawa ½ cup Sugar ¾ cup Ghee 2 ½ Tbsp Water 1 ½ cups Cardamom powder ½ tsp Orange red food colour little, optional Fried cashew nuts and raisins to garnish	Place all the ingredients except cashew nuts and raisins in a microwave safe 20-22 cm round dish. Mix well and place in MWO without cover. Select the auto menu and press start.	Wait for beep (Beeping 4 min. after start)	After the beep, stir very well and press start. When done, keep covered for 8-10 min. Mix in the cashew nuts and raisins. Serve warm or at room temperature.
Expected total cooking time/8 min.			

NN-CT654M Program 112  
NN-CT644M Program 82

**Carrot Halwa**  
Number of serves: 4-6 Servings

**Accessory**

Recipe	Step 1	Beep	Step 2
Carrot, preferably pink 500 g Sugar ½ cup Sweet khova 200 g, crumbled Ghee 4 Tbsp Cardamom powder ½ tsp Nuts and raisins to garnish	Peel and grate the carrots. Place in a wide MW safe dish. (22-25 cm) If using orange variety of carrots, sprinkle with 1 Tbsp of water. Cover with a lid. Keep in MWO. Select the auto menu and press start.	Wait for beep (Beeping 6 min. after start)	After the beep, add sugar, khova and ghee. Mix well and spread evenly in the dish. Return to MWO (do not cover). Press start. When done, leave without disturbing for 10 min. Stir in the cardamom powder and garnish with nuts and raisins. Serve warm or cold.
Expected total cooking time/15 min.			

## Auto Menu

### [9] Dessert

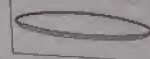
NN-CT654M Program 113

NN-CT644M Program 83

#### Rice Kheer

Number of serves: 3-4 Servings

#### Accessory



Recipe		Step 1	Beep	Step 2
Basmati rice	3 Tbsp	Wash the rice and soak in water for 30 min., Drain and place in a MW safe casserole (capacity not less than 1 ½ L) add milk (at room temperature). Do not cover. Place in MWO and press start.	Wait for beep (Beeping 7 min. after start)	After the beep, stir well and press start. When done, add condensed milk, cardamom powder, nuts and raisins. If the kheer is too thick, add some milk to adjust the thickness. Serve hot or cold.
Milk	650 ml			
Condensed Milk	½ tin			
Cardamom powder	½ tsp			
Cashew nuts, almonds and raisins to garnish				
Expected total cooking time/27 min.				

NN-CT654M Program 114

NN-CT644M Program 84

#### Sweet Custard

Number of serves: 4 Servings

#### Accessory



Recipe		Step 1	Beep	Step 2
Custard powder*	1 ½ Tbsp	Mix custard powder with ¼ cup of milk. Pour remaining milk in a MW safe casserole. (Minimum capacity 1 ½ L) keep it in MWO. (Do not cover) Select the auto menu and press start.	Wait for beep (Beeping 4 min. after start)	After the beep, add the custard powder and mix very well. Return to the MWO and press start. When done, add the sugar, mix well and keep covered till cold. Chill in refrigerator. Serve with fruit salad or other desserts as needed.
Milk	500 ml			
Sugar/powder sugar	3 Tbsp or to taste			
* Choose flavour of your choice				
Expected total cooking time/9 min.				



## Auto Menu

### [9] Dessert

NN-CT654M	Program 115
NN-CT644M	Program 85

#### Besan Laddoo

Number of yield: yield 15 laddoos

#### Accessory



Note: Usage of crispy plate or a flat aluminum/stainless steel plate by customer is recommended for better performance.

Recipe	Step 1	Beep	Step 2
Besan 100 g Wheat flour 100 g Powdered sugar 200 g Ghee 100 g (melted and cooled) Nutmeg powder ¼ tsp Roasted cashew nuts 2 Tbsp, very finely chopped  Expected total cooking time/25 min.	Mix besan with wheat flour. Spread evenly on the crispy plate. Place on low rack in the MWO. Select the auto menu and press start.	Wait for beep (Beeping 14 min. after start)	After the beep, stir well and spread evenly. Press start. When done, cool it completely. Add rest of the ingredients and knead to form dough Divide into 15 parts and shape into laddoos.

NN-CT654M	Program 116
NN-CT644M	Program 86

#### Kesar Bhath

Number of serves: 6-8 Servings

#### Accessory



Recipe	Step 1	Beep	Step 2
Basmati rice 1 cup Water 1 ½ cups Milk 1 ½ cups Sugar 1 ¼ - 1 ½ cups Water 1 cup Saffron ¾ tsp Ghee ½ cup Raisins 3 Tbsp  Expected total cooking time/40 min.	Wash the rice, drain and soak in 1 ½ cups water and 1 ½ cups milk for 15 min. Mix the sugar with 1 cup of water. Soak saffron in 1 tsp of hot milk and crush. Place the rice with the soaking water and milk in a MW safe 2 L casserole. Keep it in MWO. Select the auto menu and press start.	Wait for beep (Beeping 25 min. after start)	After the beep add the sugar solution, ghee and raisins. Mix well and return to MWO. Press start. When done, keep covered for 10 min. Add the saffron and mix well. Serve warm.

## Auto Menu

### [9] Dessert

NN-CT654M Program 117

Semiya Kheer

NN-CT644M Program 87

Number of serves: 4-6 Servings

Accessory

Recipe	Step 1	Beep	Step 2
<p>Milk 750 ml</p> <p>Roasted semiya*1 ½ cup</p> <p>Sugar ½ cup or to taste</p> <p>Cardamom powder ½ tsp</p> <p>Fried cashew nuts and raisins to taste</p> <p>*1 Use semiya which is marked "Roasted" or "Toasted"</p> <p>Expected total cooking time/20 min.</p>	<p>Pour the milk in a MW safe casserole. (Capacity not less than 2 L). Place in MWO (do not cover). Select the auto menu and press start.</p>	<p>Wait for beep (Beeping 10 min. after start)</p>	<p>After the beep, add semiya, mix very well and press start. When done, add sugar and cardamom powder. Mix well and garnish with nuts and raisins.</p>

NN-CT654M Program 118

Carrot Kheer

NN-CT644M Program 88

Number of serves: 4-6 Servings

Accessory

Recipe	Step 1
<p>Carrot 150 g</p> <p>Milk 500 ml</p> <p>Condensed milk 4 Tbsp</p> <p>Sugar to taste if needed</p> <p>Badam milk masala 2 tsp</p> <p>Charoli seeds 2 Tbsp</p> <p>Expected total cooking time/14 min.</p>	<p>Peel and grate the carrots. Place in a MW safe Casserole. (minimum capacity 1 ½ L) Cover and keep in MWO. Select the auto menu and press start. When done, cool and blend till smooth, using some of the milk. Add remaining milk, condensed milk and badam milk masala. Add charoli. Serve chilled.</p>

NN-CT654M Program 119

Qubani Ka Meeta

NN-CT644M Program 89

Number of serves: 6 Servings

Accessory

Recipe	Step 1	Beep	Step 2
<p>Dried Apricots 200 g</p> <p>Sugar ½ cup</p> <p>Blanched and sliced almonds few</p> <p>Fresh cream to serve</p> <p>Expected total cooking time/10 min.</p>	<p>Soak the apricots in 2 cups of water for 4-5 hours. Remove the seeds from apricots and return the fruit to the soaking liquid. Pour it in a 22 cm MW safe round dish. Cover with a lid and keep in the MWO. Select the auto menu and press start.</p>	<p>Wait for beep (Beeping 5 min. after start)</p>	<p>After the beep, add the sugar, mix well and return to the MWO (Do not cover) When done, cool and chill in refrigerator. Serve with fresh cream, topped with almond slices.</p>



## Auto Menu

### [9] Dessert

NN-CT654M Program 120

NN-CT644M Program 90

Doodhi Halwa

Number of serves: 4 Servings

Accessory

Recipe	Step 1	Beep	Step 2
Doodhi/Lauki 500 g, peeled and grated Sugar 150 g Ghee 3 Tbsp Cardamom powder ½ tsp Expected total cooking time/22 min.	Place the doodhi in a wide MW safe dish. Cover with a lid. Place in MWO. Select the auto menu and press start.	Wait for beep (Beeping 10 min. after start)	After the beep, add sugar and ghee. Mix well. Return to MWO. Do not cover. Press start. When done, cover and let stand for 10 min. Stir in the cardamom powder. Serve warm or cold.

NN-CT654M Program 121

NN-CT644M Program 91

Prashaad Halwa

Accessory

Recipe	Step 1	Beep	Step 2
Rawa ½ cup, lightly roasted Sugar ½ cup Ghee ¼ cup Milk 1 ½ cups Ripe banana* ½ cup, minced * Slightly over ripe banana is good in this recipe. Chop it very finely so that it is almost mashed. Expected total cooking time/13 min.	Place the rawa in a MW safe casserole (Minimum capacity 1 ½ L). Add sugar, ghee and milk. Mix very well. Keep in MWO. Select the auto menu and press start.	Wait for beep (Beeping 4 min. after start)	After the beep, stir the mixture very well and return to MWO. Press start. When done, keep covered for 5 min. Mix in the bananas.

### [10] Cake

8-9

Cake/  
Cooking

- Select  
The  
and  
122  
92 (N  
in the

NN-CT654M

NN-CT644M

Melted butter  
Cocoa  
Maida  
Baking powder  
Powdered/ca  
Chopped wal  
Eggs  
Vanilla essen

Expected tota

NN-CT654M

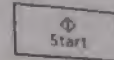
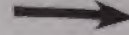
NN-CT644M

Maida  
Powdered/ca  
Baking soda  
Cocoa  
Oil  
White vinega  
Milk  
Vanilla essen

Expected tot

## Auto Menu

### 101 Cake/Cookie



- Select desired category. The auto indicator lights and the program number 122 (NN-CT654M)/92 (NN-CT644M) appears in the display.

- Press Up/Down pad to select the suitable number in below chart.

- Press Start Pad.

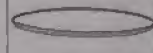
NN-CT654M Program 122

NN-CT644M Program 92

### Brownies

Number of pieces: 12 pieces

### Accessory



Recipe		Step 1
Melted butter	½ cup	Line the base of a MW safe 20 cm square dish with butter paper. Grease the paper and the sides of the dish. Mix cocoa with hot melted butter and leave aside to cool. Mix Maida with baking powder sugar and ½ the walnuts. Beat the eggs with vanilla essence and mix with the butter and cocoa. Add this mixture to the Maida and mix till combined. Pour in the prepared dish. Sprinkle remaining walnuts on top. Place the dish in the MWO. Select the auto menu and press start. When done, let it stand for 5 min. Leave the dish and to be cool completely. Turn out on a plate and cut into pieces.
Cocoa	3 Tbsp	
Maida	¾ cup	
Baking powder	½ tsp	
Powdered/castor sugar	1 cup	
Chopped walnuts	4 Tbsp	
Eggs	2	
Vanilla essence	½ tsp	
Expected total cooking time/6 min.		

NN-CT654M Program 123

NN-CT644M Program 93

### Eggless Chocolate Cake

Number of pieces: 8-10 pieces

### Accessory



Recipe		Step 1
Maida	1 ½ cups	Line the base of a 20-22 cm MW safe round dish with butter paper and grease the paper and the sides of the dish. Mix Maida, sugar, soda and cocoa together. Combine oil with vinegar, milk and vanilla essence. Add it to the Maida sugar mixture and mix till smooth. Pour in the dish. Keep the dish in MWO. Select the auto menu and press start. When done let it stand for 5 min. Leave the dish and to be cool completely. Turn out on a plate and serve cut into pieces. (The cake may be sprinkled with icing sugar after cooling, if desired.)
Powdered/castor sugar	1 cup	
Baking soda	1 tsp	
Cocoa	3 Tbsp	
Oil	5 Tbsp	
White vinegar	1 Tbsp	
Milk	1 cup	
Vanilla essence	1 tsp	
Expected total cooking time/5 min.		



## Auto Menu

### [10] Cake/Cookie

NN-CT654M Program 124

NN-CT644M Program 94

**Orange Cake (with cinnamon on top)**  
Number of pieces: 8-10 pieces

Accessory

Recipe		Step 1
Maida	1 cup	<p>Grease a MW safe 20-22 cm cake dish and line the base with greased butter paper. Mix Maida with baking powder. Beat butter till soft. Add sugar, eggs and orange rind and beat till very smooth and light. Add Maida alternately with orange juice and mix lightly.</p> <p>Pour the mixture into the prepared dish. Mix the sugar for topping with cinnamon and sprinkle on top. Place in MWO. Select the auto menu and press start. When done, leave without disturbing for 10 min. (The edges of the cake may look slightly moist but will dry up during the standing time.) Leave the dish and to be cool completely. Turn out on a plate and serve cut into pieces.</p>
Baking powder	1 tsp	
Butter	¼ cup	
Powdered Sugar	¾ cup	
Eggs	2	
Orange rind	2 tsp	
Orange juice (no added sugar)	100 ml	
Topping		
Powdered sugar	2 Tbsp	
Cinnamon powder	2 tsp	
Expected total cooking time/7 min.		

NN-CT654M Program 125

NN-CT644M Program 95

**Butter Cake**  
Number of pieces: 8-10 pieces

Accessory

Recipe		Step 1	Beep	Step 2
Maida	1 ½ cups	<p>Grease a 20-22 cm round cake tin and line it with butter paper. Grease the paper.</p> <p>Mix Maida with baking powder and salt. Beat sugar and butter till fluffy. Add eggs one by one, beating well after each addition. Beat in the essence. Fold in the Maida and milk. Pour the mixture in the tin. Select Auto Menu &amp; then press start. (The oven will preheat.)</p>	<p>Wait for beep (Beeping for preheat finish notice)</p>	<p>After the beep, place the tin on low rack in MWO and press start. When done, turn out the cake after 10 min. Cool completely before cutting into pieces.</p> <p>Note: If the cake browns before cooking time, place a piece of aluminium foil on top of the tin and press start.</p>
Baking powder	1 ½ tsp			
Salt	¼ tsp			
Powdered sugar	¾ cup			
Butter	¾ cup			
Eggs	3			
Vanilla essence	1 tsp			
Milk	2 Tbsp			
Expected total cooking time/35 min. (Excluding preheat time)				

## Auto Menu

### [10] Cake/Cookie

NN-CT654M Program 126  
NN-CT644M Program 96

**Raisin Muffins**  
Number of pieces: 6 pieces

Accessory

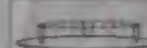


Recipe	Step 1	Beep	Step 2
Maida 1 cup Raisins ¼ cup Baking powder 1 tsp Butter ¼ cup Brown sugar ½ cup Egg 1 Vanilla essence ½ tsp Cinnamon powder 1 tsp Curd ¼ cup, beaten till smooth  Expected total cooking time/18 min. (Excluding preheat time)	Grease 6 large muffin cups with butter. Mix Maida with baking powder and stir in the raisins. Beat butter, sugar and egg together till light. Beat in vanilla essence and cinnamon powder. Gently mix in the Maida mixture alternately with curds. Pour the butter in the prepared cups. Select Auto Menu & then press start. (The oven will preheat.)	Wait for beep (Beeping for preheat finish notice)	After the beep, place the cups on the low rack in MWO and press start. When the muffins are golden brown on top, cover lightly with foil. Press start. When done, cool the muffins for 10 minutes. Turn out the muffins from cups and serve warm or cool completely and store in container.

NN-CT654M Program 127  
NN-CT644M Program 97

**Fruit Cake**

Accessory



Recipe	Step 1	Beep	Step 2
Maida 2 cups Baking powder 2 tsp Salt ¼ tsp Dry fruits and nuts 1 cup, chopped Butter ½ cup Powdered sugar ½ cup Eggs 2 Orange essence 1 tsp Milk ½ cup (80 ml)  Expected total cooking time/40 min. (Excluding preheat time)	Grease a 22 cm cake tin and line the base with butter paper. Grease the paper. Mix Maida with baking powder and salt. Add the fruits and mix well. Beat butter, sugar and eggs together till light and fluffy. Add the essence. Gently mix in the Maida alternately with milk. Pour the mixture in the prepared tin. Press mixture. Select Auto Menu & then press start. (The oven will preheat.)	Wait for beep (Beeping for preheat finish notice)	After the beep, keep the tin in MWO on the low rack and press start. When the top of the cake is golden brown, cover the tin lightly with aluminium foil. Press start. When done, cool the cake on a rack for 10 min. Turn it out of the tin and cool completely before slicing and serving.



## Auto Menu

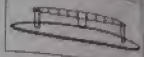
### [10] Cake/Cookie

NN-CT654M Program 128

NN-CT644M Program 98

#### Coconut Cake

Accessory



Recipe		Step 1	Beep	Step 2
Milk	250 ml	Grease a 22 cm cake tin. Line the base with butter paper and grease the paper. Boil the milk. Add sugar, stir till dissolved. Add butter and rawa. Mix well and leave aside to cool. When the mixture is cool, add desiccated coconut. Beat in the egg yolks. Add baking powder and vanilla and mix. Beat the egg whites stiffly and gently mix into the cake mixture. Pour the mixture in the prepared tin. Select Auto Menu & then press start. (The oven will pre preheat.)	Wait for beep (Beeping for preheat finish notice)	After the beep, place the tin over the low rack in the MWO and press start. When the cake is golden brown on top, cover the tin lightly with aluminium foil. When done, leave the cake on a wire rack to cool for 15-20 min. Turn out the cake and cool completely before slicing.
Sugar	300 g			
Butter	100 g			
Rawa	250 g			
Desiccated coconut	200 g			
Eggs	4, separated			
Baking powder	1 tsp			
Vanilla essence	1 tsp			
Expected total cooking time/50 min. (Excluding preheat time)				

NN-CT654M Program 129

NN-CT644M Program 99

#### Nan Khathai

Number of Nan Khatais: yields 16 Nan Khatais

Accessory



Note: Usage of crispy plate or a flat aluminum/stainless steel plate by customer is recommended for better performance.

Recipe		Step 1
Maida	1 ½ cups	Mix Maida with soda. Beat the butter with ghee till light. Add cardamom powder and saffron/colour. Add Maida and knead lightly till the mixture binds together. (If the mixture is sticky, keep covered in refrigerator for 15 min. till it is like soft dough. Divide the mixture into 16 parts. Shape 8 parts into rounds and flatten slightly. Line the base of crispy plate with foil and grease the foil. Place the shaped nan khatais on it. Mark a cross with a knife on each Nan khatai. Place the crispy plate on low rack and keep inside the MWO. Select the auto menu and press start. When done, repeat with remaining mixture. Cool the nan khatais completely and store in air tight container.
Baking soda	¼ tsp	
Ghee	¾ cup	
Sugar	½ cup	
Cardamom powder	½ tsp	
Expected total cooking time/22 min.		

## Auto Menu

### [10] Cake/Cookie

NN-CT654M Program 130

NN-CT644M Program 100

#### Pista Biscuits

Number of pieces: 25 pieces

#### Accessory



Note: Usage of crispy plate or a flat aluminum/stainless steel plate by customer is recommended for better performance.

Recipe		Step 1
Ghee	¼ cup	Beat ghee and sugar together till light. Add milk masala and beat. Add maida and knead lightly to form dough. (If the dough is crumbly, add few drops of milk. If it is sticky, keep covered in refrigerator for 15-20 min.) Roll out the dough to ¼ cm thick sheet. Sprinkle pista on top and press down gently to make it stick. Cut the sheet with a 4 cm round biscuit cutter. Collect the excess dough, roll and cut again. Line the crispy plate with aluminium foil. Grease the foil and arrange ½ the biscuits on it. Place the plate on low rack in MWO. Select the auto menu and press start. When done, repeat with remaining biscuits. Cool completely and store in air tight container.
Powdered sugar	¼ cup	
Badam milk masala	2 tsp	
Maida	1 cup	
Pista		
4 Tbsp, blanched and sliced thinly		
Expected total cooking time/15 min.		

NN-CT654M Program 131

NN-CT644M Program 101

#### Cherry Biscuits

Number of pieces: Yield 14 pieces

#### Accessory



Note: Usage of crispy plate or a flat aluminum/stainless steel plate by customer is recommended for better performance.

Recipe		Step 1
Maida	1 cup	Mix together the Maida, soda and cherries. Beat butter and sugar together till light. Add essence and Maida mixture. Roll out to ¼ cm thickness and cut with a 5 cm long oval cutter. Line the crispy plate with aluminium foil and grease it. Place ½ the cookies on it. Place the plate on low rack and keep in MWO. Select the auto menu and press start. When done, repeat with remaining cookies. Cool the cookies completely and store in air tight container.
Soda	¼ tsp	
Glazed cherries	2 Tbsp, chopped	
Butter	½ cup	
Powdered sugar	½ cup	
Rose essence	¼ tsp	
Expected total cooking time/18 min.		



## Questions and Answers

**Q:** Why won't my oven turn on?

**A:** When the oven does not turn on, check the following:

1. Is the oven plugged in securely? Remove the plug from the outlet, wait 10 seconds and reinsert.
2. Check the circuit breaker and the fuse. Reset the circuit breaker or replace the fuse if it is tripped or blown.
3. If the circuit breaker or fuse is all right, plug another appliance into the outlet. If the other appliance works, there probably is a problem with the oven. If the other appliance does not work, there probably is a problem with the outlet.

If it seems that there is a problem with the oven, contact an authorized Service Center.

**Q:** My microwave oven causes interference with my TV. Is this normal?

**A:** Some radio and TV interference might occur when you cook with the microwave oven. This interference is similar to the interference caused by small appliances such as mixers, vacuums, blow dryers, etc. It does not indicate a problem with your oven.

**Q:** The oven won't accept my program. Why?

**A:** The oven is designed not to accept an incorrect program. For example, the oven will not accept a third stage.

**Q:** Why does my oven light dim?

**A:** When cooking with a power other than 900 W (MAX Power), the oven must cycle to obtain the lower power levels. The oven light dims and clicking noises can be heard when the oven cycles.

**Q:** Sometimes warm air comes from the oven vents. Why?

**A:** The heat given off from the cooking food warms the air in the oven cavity. This warmed air is carried out of the oven by the air flow pattern in the oven. There are no microwaves in the air. The oven vents should never be blocked during cooking.

**Q:** Can I use a conventional oven thermometer in the oven?

**A:** Only when you are using GRILL and CONVECTION cooking mode. The metal in some thermometers may cause arcing in your oven and should not be used on MICROWAVE and COMBINATION cooking modes.

**Q:** There are humming and clicking noises from my oven when I cook by COMBINATION. What is causing these noises?

**A:** The noises occur as the oven automatically switches from MICROWAVE power to GRILL or CONVECTION to create the combination setting. This is normal.

1. Turn the oven off until inside is cool to avoid burn top and bottom.

2. Keep the door seal dry. If spilled liquid is on the door seal, use a damp cloth with a detergent. DO NOT CLEAN.

3. The outside of the oven should be cleaned regularly to avoid damage. Do not get water into the oven.

4. If the Control Panel is wet, use a soft detergent. Wipe the Control Panel. Do not leave the oven front open. After cleaning, clear display.

5. If steam is coming from outside of the oven, the oven is in a condition of malfunction.

6. It is occasional glass tray warms.

### With Vapors

1. Put 300 ml of safe glass.
2. Press V.
3. Press S.
4. Firstly, it is normal.
5. Do not use.
6. When the cavity is warm.

\* Repeat the process.

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1. Turn the oven until inside avoid burnt top and back

2. Keep the door seal spilled liquid door seals with a damp detergent DO NOT CLEAN

3. The outside cleaned with damage to oven, water into the vent

4. If the Control with a soft detergents Panel. When leave the oven from After clean clear display

5. If steam appears outside of cloth. This oven is open conditions malfunction

6. It is occasional glass tray warm soapy

### With Vapor

1. Put 300 ml safe glass
2. Press Va
3. Press sta
4. Firstly, m
5. Do not op
6. When be cavity wit

\* Repeat the



## Care of Your Oven

1. Turn the oven off before cleaning, and wait until inside oven cavity is cooled down to avoid burnt. Heating devices inside oven on top and back may be still hot.
2. Keep the inside of the oven, door seals and door seal areas clean. When food splatters spilled liquids adhere to the oven walls, or door seals and door seal areas wipe off with a damp cloth. Mild detergent may be used if they get very dirty. The use of harsh detergent or abrasive is not recommended. **DO NOT USE COMMERCIAL OVEN CLEANERS.**
3. The outside oven surface should be cleaned with a damp cloth. To prevent damage to the operating parts inside the oven, water should not be allowed to seep into the ventilation openings.
4. If the Control Panel becomes dirty, clean it with a soft, dry cloth. Do not use harsh detergents or abrasives on the Control Panel. When cleaning the Control Panel leave the oven door open to prevent the oven from accidentally turning on. After cleaning touch **Stop/Reset** Pad to clear display window.
5. If steam accumulates inside or around the outside of the oven door, wipe with a soft cloth. This may occur when the microwave oven is operated under high humidity conditions and in no way indicates a malfunction of the unit.
6. It is occasionally necessary to remove the glass tray for cleaning. Wash the tray in warm soapy water or in a dishwasher.
7. The roller ring and oven cavity floor should be cleaned regularly to avoid excessive noise. Simply wipe the bottom surface of the oven with mild detergent and hot water then dry with a clean cloth. The roller ring may be washed in mild soapy water. Cooking vapours collect during repeated use but in no way affects the bottom surface or roller ring wheels. After removing the roller ring from the cavity floor for cleaning, be sure to replace it in the proper position.
8. When using the **GRILL, CONVECTION** or **COMBINATION** mode, some foods may inevitably splatter grease onto the oven walls. If the oven is not cleaned occasionally, it may start to "smoke" during use.
9. A steam cleaner is not to be used for cleaning.
10. This oven should only be serviced by qualified personnel. For maintenance and repair of the oven contact the nearest authorized dealer.
11. Keep air vents clear at all times. Check that no dust or other material is blocking any of the air vents on the top, bottom or rear of the oven. If air vents become blocked this could cause overheating which would affect the operation of the oven and possibly result in a hazardous situation.
12. Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass.

### With Vapor Clean, make it easier to clean the cavity.

1. Put 300 ml (1 ½ cup) water & a slice of lemon & some lime juice (approx 1 tsp) in a microwave safe glass bowl. (Height of the water should not be more than half point of the bowl).
2. Press Vapor Clean Key.
3. Press start.
4. Firstly, microwave will heat the water & then it will create vapor inside the cavity. Let it stand.
5. Do not open the microwave door till the beep sound comes.
6. When beeps, disconnect the power plug & remove the bowl. Now wipe off all the vapor from the cavity with a soft cloth.

\* Repeat the whole procedure, if required.



## Technical Specifications

Power Source:

230 V~ 50 Hz

Power Consumption:

Maximum;	1450 W
Microwave;	1450 W
Grill;	1400 W
Convection;	2400 W
Combination;	2400 W
Microwave;	900 W (IEC-60705)
Top Heater;	1400 W
Back Heater;	1000 W

Output:

Outside Dimensions:

513 (W) x 471 (D) x 306 (H)  
mm

Oven Cavity Dimensions:

330 (W) x 348 (D) x 239 (H)  
mm

Uncrated Weight:

17.0 kg

Panasonic Corporation

Web Site: <http://panasonic.com.net>

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